

We love baking - Loaf Pan - with Lid



Item no. 666191



STÄDTER®

Spring bread with herbs

FOR ONE STÄDTER LOAF PAN | WORKING TIME: 40 MIN. + REST TIME | BAKING TIME: 30-45 MIN.

Ingredients for the yeast dough: 200 ml milk, 100 ml water, 20 g butter, 500 g wheat flour (type 550), 1 pinch of sugar, 1 pinch of salt, 7 g dry yeast, 25 g frozen herbs for green sauce, STÄDTER Food Colour Paste Light green

Ingredients for the filling: 50 g butter, 25 g frozen herbs for green sauce, 1 pinch of salt, 1 pinch of pepper, 1 garlic clove, 1 egg, 50 g grated Gouda

Preparation:

To make the yeast dough, gently warm the milk, butter and water, then add the yeast. In another bowl, mix the flour, sugar and salt. Add the liquid mixture to the dry ingredients and knead everything into a smooth dough for 5-10 minutes. Divide the dough in half, add the herb mixture and a pinch of green food colouring to one half. Then knead again until everything is well combined. Now cover both halves of the dough and leave to rise for about an hour. Meanwhile, prepare the filling. Melt the butter and mix with the herbs, salt and pepper, the finely chopped garlic clove and the egg. Knead the dough again briefly and roll out to approx. 20x25 cm each. Spread both halves with the filling and sprinkle with the grated Gouda. Then place one on top of the

other and roll up from the short side. Carefully place the dough roll in the loaf pan and leave to rise again for 30 minutes. Then bake in a preheated oven at 200 °C top/bottom heat for 35-40 minutes.

