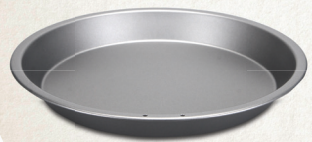


Cake tin / Tart tin



Item no. 661226



STÄDTER®

Bubble Bread

FOR 1 CAKE/ TART TIN (Ø 30 CM) | WORKING TIME: APPROX. 40 MIN. |
BAKING TIME: APPROX. 25 MIN.

Ingredients for the dough: 400 g flour, 1 tsp sugar, 1 tsp salt, 1 tbsp oil, 240 ml lukewarm milk, 15 g yeast, 125 g herb butter

Preparation:

Place all the dry ingredients in a mixing bowl with the oil. Then pour in the milk, but do not knead yet, instead crumble the yeast into the milk. Leave the mixture to stand for 10 minutes, then knead for approx. 5 minutes to form an elastic dough.

Leave the dough to rise for 15 minutes, then weigh out balls of 14 g each (makes approx. 47 balls) and shape them into rounds.

Place the balls in a tart tin (Ø 30 cm) so close together that they can still rise a little

and then stick together when baking. Leave to rise for another 20 minutes.

Bake in the preheated oven on the middle shelf at 200 °C top/bottom heat for approx. 25 minutes (fan oven: approx. 20 minutes at 180 °C) until the bubble bread is light brown. Remove from the oven, leave to cool briefly, pour over with melted herb butter and enjoy while still lukewarm.



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