

Bread baking pans

Item no. 661257, 661189, 661196, 661264



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BBQ
EDITION

STÄDTER®

Torn bread with herb butter

		22,0cm	26,0cm	30,0cm	35,0cm
Ingredients for the dough:	yeast	10 g	12 g	14 g	16 g
	lukewarm water	150 ml	180 ml	200 ml	240 ml
	sugar	1 tsp.	1 tsp.	1,5 tsp.	1,5 tsp.
	spelt flour type 630	300 g	360 g	410 g	480 g
	salt	1 tsp.	1 tsp.	1,5 tsp.	1,5 tsp.
	olive oil	25 ml	30 ml	35 ml	40 ml
Baking time:					
190 °C		15-20 minutes	20-25 minutes	25-30 minutes	30-35 minutes

Ingredients for the herb butter:	soft butter	100 g	120 g	140 g	160 g
	herbs	2 tbsp.	2 tbsp.	2,5 tbsp.	2,5 tbsp.
	garlic	1 clove of	1 clove of	1-2 cloves of	1-2 cloves of
	mustard	0,5 tsp.	0,5 tsp.	0,75 tsp.	0,75 tsp.
	salt	0,5 tsp.	0,5 tsp.	0,75 tsp.	0,75 tsp.
	pepper	1 pinch of	2 pinches of	3 pinches of	4 pinches of
	lemon juice	1 tsp.	1 tsp.	1,5 tsp.	1,5 tsp.

Preparation:

First make the herb butter. To do this, beat the soft butter until slightly frothy and mix with the chopped herbs and the remaining ingredients.

For the dough, dissolve the yeast in the lukewarm water and leave to soak with the sugar for approx. 5 mins. Place the flour and all the other ingredients in the mixing bowl and knead together with the yeast water to form an elastic dough. Roll out the dough into a rectangle the size of a baking tray, leave to relax briefly and brush with the herb butter.

Cut the dough into strips (slightly less than the width of the loaf tin) and fold into an accordion shape. Place loosely in the greased loaf tin and do the same with the other strips.

Allow the torn bread to rise for approx. 45 minutes and then bake in a preheated oven until golden brown.