

Loaf Pan - with Lid



Item no. 666191



STÄDTER®

White bread loaf

FOR A LOAF PAN | WORKING TIME: APPROX. 30 MIN. PLUS RESTING TIME |
BAKING TIME: APPROX. 35-40 MIN.

Ingredients for the pre-ferment: 2g dry yeast, 300g wheat flour, 200ml water, 1 tsp. of salt, 1 tsp. of sugar | **Ingredients for the main dough:** pre-ferment, 2g dry yeast, 200g wheat flour, 100ml water, 50g soft butter

Preparation of the pre-ferment:

Dissolve the dry yeast in lukewarm water, then mix it with all the remaining ingredients. Cover and leave in a warm place for around 30 minutes. Put the pre-ferment in the fridge over night.

Preparation of the main dough:

Dissolve the dry yeast in lukewarm water again and then knead it with all the other ingredients for around 15 minutes on a medium setting in the food processor with a dough hook.

Put the dough into the lightly greased loaf pan. Cover with cling film and a tea towel and leave in a warm place for around 1 hour.

Lightly grease the lid, slide it on and break in a pre-heated oven and bake it by 220 °C top/bottom heat for approx. 35-40 minutes. Take the loaf pan out of the oven, turn the white bread out onto a cooling rack and spray it with some salt water.

