

Bread baking tin enamelled 30cm



Item no. 661639



STÄDTER®

## Mixed wheat bread

FOR A BREAD BAKING TIN 30 CM | WORKING TIME: APPROX. 20 MIN. |  
RESTING TIME: APPROX. 50 MIN | BAKING TIME: APPROX. 45 MIN.

**Ingredients:** 30 g fresh yeast, 100 ml water, 260 g rye flour Type 1150, 520 g wheat flour Type 550, 110 g sourdough, 410 ml water, 2 tsp. of salt, 1.5 tbsp. of sugar beet syrup

### Preparation:

Mix the yeast and water and put it aside for approx. 10 minutes. Meanwhile, add the other ingredients to a mixing bowl and knead with the yeast and water for approx. 8 minutes, using the low speed setting of the food processor. Allow the dough to prove for about 15 minutes. Then shape it into an oblong loaf and roll it on a flour-covered surface. Grease the tin with high-quality oil and then place the dough in the tin immediately, with the top of the dough facing upwards. Once again, put it aside, allowing it to prove in a warm place, and then bake it in a pre-heated oven at 220 °C top/bottom heat (200 °C fan) for approx. 45 minutes.

After baking, remove from the tin while still slightly warm and put aside on a cooling rack, to cool completely.

### Please note:

It is important for the tin to „settle in“. This means that, for the first three baking processes, the dough should always be well floured before being put in the tin.

