

Baking sheet Baguette



Item no. 661134



STÄDTER®

Crusty wheat baguette with jam

WORKING TIME: APPROX. 45 MIN. | BAKING TIME: APPROX. 20 MIN.

Ingredients for the basic dough: 10 g fresh yeast, 175 ml water, 250 g wheat flour, 5 g salt | **Ingredients for the dough:** basic dough, 500 g wheat flour, 50 g rye flour, 350 ml water, 10 g salt | **Ingredients for the jam:** 500 g raspberries, 500 g currants, 500 g jam sugar, 3-5 thyme sprigs

Preparing the basic dough:

Combine yeast with water and let stand for 15 minutes. Add flour and salt, then knead into a smooth dough. Cover dough and let it rise for about 6 hours at room temperature, or overnight in the refrigerator.

Making the dough:

Knead the basic dough and all other ingredients until smooth, cover with a cloth and let rise for 1.5 hours.

Weigh out dough pieces (about 300 g each), shape them into long baguettes and roll them in flour. Place baguettes on lightly greased baking sheet, cover with a cloth and let rise for one hour.

Slash baguettes diagonally with a sharp knife and bake at 230 °C top/bottom heat for approx. 20 minutes in preheated oven.

Making the jam:

Wash berries and thyme, let drip dry and remove stems (you can also use frozen fruit).

Place fruit in a saucepan. Add jam sugar and thyme. Bring to a boil over high heat, stirring constantly. Let boil for at least 3 minutes, continuing to stir. Remove from heat.

Immediately pour into prepared jars, filling them all the way to the top. Close jars tightly, turn them upside down and let stand on their lids for about 5 minutes.

