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Brown bread

Nothing beats the smell of freshly baked brown bread straight from your own oven! This recipe gives you a wonderfully airy and wholesome loaf, packed with rich flavor thanks to Molino Pasini's flour. Perfect for a hearty breakfast or as the base for a delicious lunch. Ready to get started? In just a few simple steps, you'll have your own artisan brown bread on the table!

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Ingredients

- 500 g Molino Pasini Type 1 Flour (about 3 $\frac{3}{4}$ cups)
- 7 g Molino Pasini Active Dry Yeast (about 2 $\frac{1}{4}$ tsp)
- 330 ml water (at 30°C / 86°F) (about 1 $\frac{1}{3}$ cups)
- 10 g salt (about 1 $\frac{1}{2}$ tsp)

Tools Needed

- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Patisse Baking Paper Sheets 38x30 cm
- Plastic wrap

Step 1: Make the Dough

Place all the ingredients in a large mixing bowl. Make sure the salt and yeast do not come into direct

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contact before kneading. Knead the dough for 10–15 minutes by hand until smooth and elastic. If you're using a stand mixer, attach the dough hook and mix on medium speed for 12 minutes.

Tip: To check if the dough is properly kneaded, pull off a small piece and stretch it gently. If you can stretch it into a thin, translucent “windowpane” without tearing, it's ready.

Step 2: First Rise

Shape the dough into a tight ball, making sure there's some surface tension. Place it back into the bowl and cover with plastic wrap. Let it rise in a warm place for 30–45 minutes, or until doubled in size. You can also use your oven: preheat it to 30°C (85°F) with top and bottom heat and place a small bowl of water inside.

Step 3: Second Rise

After the first rise, gently press down the dough to release the air. Shape it into a 30×20 cm (12×8 in) rectangle. Roll the dough up tightly, bit by bit, pressing firmly with each roll. Place it seam-side down on a baking sheet lined with parchment paper. Let it rise again for 90 minutes, just like the first time.

Step 4: Bake the Bread

Preheat the oven to 240°C (465°F) with top and bottom heat. Once the bread goes in, reduce the temperature to 220°C (430°F). Bake for about 30 minutes, until the crust is golden brown and the bottom sounds hollow when tapped. Let the bread cool on a wire rack.