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Recipe Turkish bread

You can now make Turkish bread yourself. A nice soft bread, it is irresistible! It is a simple recipe so get started quickly!

Boodschappenlijstje



Dr. Oetker Yeast 3x 7g

1-50-100101
€1.09



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Patisse Silicone Brush 27cm

P10312
€1.99

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Ingredients

- 500 g Molino Pasini Flour Type 2
- 9 g yeast
- 1 teaspoon sugar
- 250 ml lukewarm water
- 6 g salt
- 4 tablespoons of olive oil
- Milk
- Sesame seeds
- Cling film

Step 1: Dough making

Place 500 g FunCakes wheat flour, 25 g FunCakes bread improver, 9 g FunCakes dried yeast, sugar, salt and olive oil in a mixing bowl. Make sure that the yeast and salt do not touch each other, sprinkle both on another side of the mixing bowl. Place this under the mixer with a dough hook and knead into a dough in 10-12 minutes. The dough should spring a little when you press it.

Step 2: Dough rising

Cover the bowl with cling film and let it rise in a warm place for 1 hour. You can also use the oven for this. Put the oven at 30 ° C and put a bowl of water on the bottom.

Step 3: Dough shaping

Line a baking tray with a sheet of parchment paper and sprinkle some flour on it. Remove the dough from the bowl and form a round flat bread on the baking tray by pushing the dough flat. Let this rise

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for another 15 minutes. Brush the top of the dough with some milk and sprinkle some sesame seeds over it. With a sharp knife you make stripes in the dough.

Step 4: Bread baking

Preheat the oven to 240 ° C (convection oven 220 ° C). Bake the bread for 15 minutes until golden brown. The bread is cooked when you tap the bottom and the bread sounds hollow. If not, bake it for a few more minutes.

Made possible by FunCakes