



## 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

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Molino Pasini Dry Active Yeast 500 g

MP5780  
€4.45



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm

03-3136  
€6.85



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85



## 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 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.