



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

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 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