



Bread recipe

With just a few ingredients, you can make your own fresh bread super quickly and easily. This Bread recipe gives you a delicious crispy crust, a soft and airy inside, and that irresistible smell of freshly baked bread filling your home.

Boodschappenlijstje



FunCakes Parchment Paper Sheets
30x30 cm pk/50

F83465
€4.21



Patisse Profi Springform Pan Ø24cm

P02924
€9.31



Patisse Proofing Basket Ø25cm

P92015
€15.38

Ingredients

- 500 g Molino Pasini Flour Type 2
- 7 g Molino Pasini Dry Active Yeast
- 10 g salt
- 290 ml lukewarm water

Tools

- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Patisse Profi Springform Pan Ø24cm
- Patisse Proofing Basket Ø25cm

Step 1: Making the dough

Place all ingredients into a bowl fitted with a dough hook. Mix on medium speed for about 12 minutes.

Tip: After mixing, gently stretch a piece of dough between your fingers. Can you pull it into a thin membrane without tearing? Then the gluten is well-developed! If not, continue mixing a little longer. Remove the dough from the bowl, shape it into a ball with some surface tension, and place it back into the bowl. Cover with a damp tea towel and let rise for 45 minutes.

Step 2: Shaping the dough

Take the dough out of the bowl and gently press out the air. Shape it into a ball again, place it back in the bowl, cover with a damp tea towel, and let rise for another 45 minutes.

Step 3: Final proofing

Remove the dough and shape it into a smooth ball. Place the ball in the Patisse Proofing Basket and cover with a damp tea towel. Let it rise for 1 hour.

Step 4: Preparation

Preheat a convection oven to 240°C/465°F. Line the Patisse Springform with a FunCakes Parchment Paper Sheet.

Step 5: Baking the bread

Carefully turn the dough out of the proofing basket and place it upside down in the springform. Place a small tray of water at the bottom of the oven to create steam and put the springform in the middle of the oven. Lower the oven temperature to 220°C/430°F and bake for 35-40 minutes until golden brown and fully baked.

Step 6: Enjoy this Bread recipe!