



Tomato bread

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 6

Starter dough

- 150 g white flour
- 150 ml water
- 1 knife tip of yeast

For the starter dough, mix all the ingredients together, then cover and allow to proof at room temperature for about 24 hours.

Tomato bread

- 600 g dark wheat flour
- 1½ tbsp salt
- 300 ml tomato juice
- 10 g yeast
- 3 tbsp olive oil
- 100 g tomatoes, dried
- 50 g olives, black, pitted, halved
- 1 tbsp herbs, Italian, dried
- olive oil

Cut the tomatoes into strips. Halve the olives. For the bread dough, mix all the ingredients with the starter dough and knead into a smooth dough. Cover and allow to proof for about 1½ hours.

(Pre-)heat cooking space to 230 °C with Hot air + steaming

Turn the dough into a cake tin that has been greased with olive oil, dust the top with flour and score with a knife. Put the cake tin on to the wire shelf in the preheated cooking space. Bake.

Put the food in

Hot air + steaming 230 °C for 15 Mins

Hot air 200 °C for 35 Mins

Turn the bread out of the tin and allow to cool on the wire shelf.





Accessories

Wire shelf

Cake tin, length about 30 cm

