Chestnut spelt bread

Recipe by V-ZUG LTD



Preparation	30 Mins
Resting time	1 Hrs 30 Mins
Cooking time	1 Hrs 50 Mins
Piece	2
Appliance	CombiSteamer V6000 45 from 2021

This recipe makes two loaves of chestnut spelt bread – aromatic and nutty, with chestnut purée and spelt wholemeal flour – one to enjoy and one to give away or freeze.

Chestnuts

200 g frozen peeled chestnuts, defrosted

Dough

300 g dark wheat flour

200 g spelt wholemeal flour

7 g dried yeast

350 ml water

2 tsp salt

100 g frozen chestnut purée, defrosted

Chestnuts

Preheat the cooking space to 230 °C using the hot air mode. Spread the chestnuts out on a baking tray lined with baking paper, put into the preheated cooking space and roast for about 20 minutes. Take out and leave to cool before chopping coarsely. Switch the appliance off.

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

Put the tray in

Hot air 230 °C for 20 Mins

Dough

Combine the dark wheat flour, spelt wholemeal flour and yeast in the food processor bowl. Add the water and knead with the dough hook for about 5 minutes to form a dough. Then add the salt and knead for about another 10 minutes until the dough is soft and smooth. Add the chestnut purée and the chopped chestnuts and knead into the dough. Leave the dough to rest at 32 °C for about 1 hour using the professional baking proofing mode.

(no pause)

Professional baking proofing 32 °C for 1 Hrs

Shaping

Divide the dough into two (each piece weighing about 450 g), shape each piece into a round loaf, place the nice smooth side facing down on a well-floured stainless steel tray, then cover and leave to rest for about another 30 minutes. Put a baking tray into the cold cooking space and preheat to 230 °C using the professional baking flour-dusted mode.

Appliance preheating

(Pre-)heat cooking space to 230 °C with Professional baking rustic

Baking

Gently turn the loaves over and place, floured-side up, on the preheated baking tray, put into the preheated cooking space and bake for about 15 minutes. Reduce the cooking space temperature to 205 °C and bake for about a further 15 minutes.

Put the pastry in

Professional baking rustic 230 °C for 15 Mins

Professional baking rustic 205 °C for 15 Mins

Accessories

Baking tray

Stainless steel tray

Additional information

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