# Beer bread in a cast iron pot

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Resting time | 14 Hrs |
| Cooking time | 50 Mins |
| Appliance | Combair SE from 2015 |

## Preparation

200 g white flour

230 g dark wheat flour

1 tbsp salt

1 tbsp malt extract, in powder or liquid form

100 ml beer

250 ml water

5 g yeast, fresh

Mix all the ingredients together to form a thick dough. This takes about 2 minutes as the dough is more moist than traditional bread dough.

Cover the bowl with cling film and weigh down with a plate. Allow to proof overnight at about 18 °C.

The next day take the dough out of the bowl. Using a little flour, flatten and fold the dough several times. Leave to rest under a dry, floured tea towel for 15 minutes.

Shape the dough into a ball, wrap the dough loosely in a tea towel and allow to proof for another 2 hours.

Place the empty cast iron pot on the wire shelf in the cold cooking space and preheat the pot and the appliance.

**Top/bottom heat 230 °C for 20 Mins**

**Prepare**

With the aid of the tea towel, place the dough in the hot pot and put the lid on. Bake.

**Top/bottom heat 230 °C for 30 Mins**

Remove the lid and continue to bake.

**Remove lid**

**Top/bottom heat 210 °C for 20 Mins**

After baking, immediately turn the bread out of the tin to cool.

## Tips

Malt extract is available from Reformhaus. It can be substituted with the same amount of honey.

## Accessories

Cast iron pot, ø24 cm

Wire shelf

## Additional information

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