Tomato bread

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制备过程	20 分钟
等待时间	1 日1 小时 30 分钟
烘烤的时间：烘烤时间取决于机器	50 分钟
份	6
电器	Combair-Steam SE 自 2015 年

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.

将发酵桶预加热 热风+清蒸 到 **230 °C**

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.

放入食物

在 热风+清蒸 期间为 **230 15** 分钟°C

在 热风 期间为 **200 35** 分钟°C

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

配件

Wire shelf

Cake tin, length about 30 cm

附加信息

创建时间	11.12.2019