



No-knead bread with walnuts and beer

Recipe by V-ZUG Ltd.



Preparation	
Cooking	
time	
Portions	1

Dough

250 ml water
.12 cube of yeast (about 5 g)
100 ml beer
200 g white flour
230 g dark wheat flour
1 tbsp salt
1 tbsp malt extract or honey
100 g walnut kernels, coarsely chopped

Shaping

White flour for shaping

Additional information

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