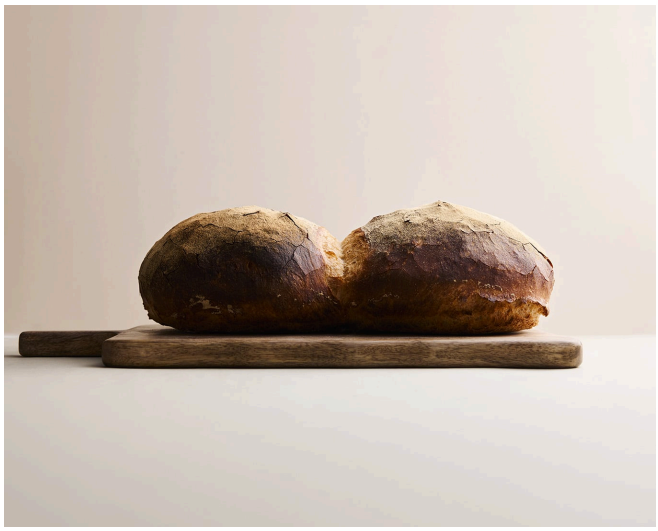
Basel bread

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	1

The combination of a soft, airy interior, a crispy crust, a distinctive shape, and traditional production methods makes Basler bread so popular.

Dough

300 g plain white flour

200 g dark wheat flour

20 g yeast, crumbled

350 ml water

13 g salt

25 ml water

Dough

Mix the flours and yeast in the bowl of a stand mixer. Pour in the water and mix on a low speed for approximately 5 minutes using the dough hook. Add salt and knead on a medium speed for approximately 15 minutes until a soft, smooth dough forms. During the final minutes, gradually add the additional 25 ml of water to the dough. Place the dough in a lightly greased proofing box or large bowl and leave to rise using the Professional baking proofing function at 28 °C for approximately 1½ hours, until doubled in size. Every 30 minutes, remove the dough from the cooking space. Loosen it from the sides of the bowl, lift it from all sides and fold each side over to the opposite side. Return to the cooking space, and continue to let it rise.

Professional baking proofing until cooking space reaches 28 °C (not longer than 1 Hrs 30 Mins)

Action

Shaping

Carefully turn the dough out onto a floured work surface and divide it in half. Using the palms of your hands, pull each portion across the work surface 2-3 times until an oval ball forms, taking care to keep as much air in the dough as possible. Place the dough pieces side by side, with the short sides touching, on a baking tray lined with baking paper. Dust the surface with flour, cover with a proofing cloth or tea towel, and leave to rest for approximately 50 minutes.

Baking

Preheat the cooking space with Professional baking flour-dusted to 230 °C. Insert the tray with the dough pieces into the preheated cooking space and bake for approximately 45 minutes until dark. Remove the bread and allow it to cool on a wire rack.

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

Preheating completed. Insert cookware.

Professional baking rustic 230 °C for 45 Mins

Accessories

Baking tray

Additional information

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