Ticino bread

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	2

Crisp crust, soft interior: Pane Ticinese is a fine white bread, made for sharing and enjoying.

Dough

500 g white flour

20 g yeast, crumbled

280 ml water

½ tsp runny honey

25 ml rapeseed oil, or sunflower oil

10 g salt

Baking

a little milk, for brushing

Dough

Mix flour and yeast in the bowl of a stand mixer. Stir together the water, honey and oil, then pour into the bowl. Using the dough hook, mix on a low speed for approximately 2 minutes. Add the salt and knead on a medium speed for approximately 15 minutes to form a soft, smooth dough. Turn the dough out onto the work surface, shape into a ball and place in a lightly greased bowl. Insert into the cooking space, and allow to proof with Professional baking proofing at 32 °C for approximately 50 minutes.

Professional baking proofing 32 °C for 50 Mins

Shaping

Divide the dough into 10 portions (approximately 80 g each) and shape each into an oval approximately 12 cm long. Arrange the ovals on a baking tray lined with baking paper, placing 2 pieces side by side in each of five rows. Insert the tray into the cooking space, use Professional baking proofing at 32 °C for approximately 50 minutes. Remove the tray.

(no pause)

Professional baking proofing 32 °C for 50 Mins

Baking

Preheat the cooking space with Professional baking flour-dusted to 200 °C. Brush the dough ovals with a little milk and score lengthwise down the centre with a bread knife. Insert the tray into the preheated cooking space and bake for approximately 25 minutes until golden brown. Remove the loaves, brush with a little milk while still warm, and leave to cool on a wire rack.

(no pause)

(Pre-)heat cooking space to 200 °C with Professional baking rustic

Preheating completed. Insert cookware.

Professional baking rustic 200 °C for 25 Mins

Accessories

Baking tray

Additional information

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