Tomato bread

מתכון מאת V-ZUG Ltd.

Preparation	20 Mins
Resting time	1 day1 Hrs 30 Mins
Cooking time	50 Mins
מנות	6
התקן	Combair-Steam SL from 2015

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.

(Pre-)heat cooking space to 230 °C with Hot air + steaming

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.

Put the food in

Hot air + steaming 230 °C for 15 Mins

Hot air 200 °C for 35 Mins

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

אביזרים

Wire shelf

Cake tin, length about 30 cm

מידע נוסף

הופק ביום	11.12.2019