No-knead bread with walnuts and beer

מתכון מאת V-ZUG Ltd.



Preparation	30 Mins
Resting time	12 Hrs
Cooking time	50 Mins
מנות	1
התקן	CombairSteamer V2000 from 2021

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

Dough

Stir the water and yeast together in a large mixing bowl. Add the rest of the ingredients and stir with a spoon for 2 minutes until a moist, sticky dough forms – do not knead.

Cover the bowl with cling film and weigh down with a plate. Allow the dough to rise in a cool place overnight.

Shaping

Place the dough on a floured work surface. Fold the outside edges of the dough into the centre, forming a ball.

Dust the kitchen towel liberally with flour. Place the dough on it and fold the ends of the kitchen towel over it.

Allow the dough to rise for 2 hours.

Baking

Put the casserole with lid on a baking tray in the middle shelf position and preheat to 230 °C using the top/bottom heat mode.

Tip the dough out of the kitchen towel directly into the hot casserole, put the lid on and bake for 30 minutes.

Remove the lid and lower the heat to 210 °C. Bake the bread for a further 20 minutes.

Take the bread out of the casserole and allow to cool on a wire rack.

Cooking steps

(Pre-)heat cooking space to 230 °C with Top/bottom heat

Put the tray with the casserole into the cooking space for preheating.

Preheating finished. Put the food in.

Top/bottom heat 230 °C for 30 Mins

Remove the lid. Continue baking.

Top/bottom heat 210 °C for 20 Mins

אביזרים

Baking tray

ø 26 cm casserole with lid

Wire shelf

מידע נוסף

הופק ביום	26.01.2022