



# Ticino bread

מתכון מאת V-ZUG Ltd.



Preparation	30 Mins
Resting time	1 Hrs 40 Mins
Cooking time	25 Mins
חיבור התקן	2
	CombiSteamer V6000 45 from 2021

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

## Dough

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- 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

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a little milk, for brushing

## Dough

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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

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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

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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**

## אביזרים

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Baking tray

## מידע נוסף

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הופק ביום

13.04.2026

