Tomato bread

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 6

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.

Accessories

Wire shelf

Cake tin, length about 30 cm

Additional information

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