



Crusty white bread

Gaggenau Appliance:
Preparation Time: 1.5 hours
Cooking Time: 30 minutes
Serves: 8

Ingredients

600g Laucke Crusty White Bread Mix
1½ cups tepid water
2 teaspoons dried yeast
1 tablespoon olive oil

Temperature: 38°C and 210°C

Humidity: 30%

Method

Preparation:

1. Combine the bread mix and dried yeast in the bowl of a kitchen machine. Connect the dough hook attachment. Add tepid water and olive oil and then mix slowly to combine before increasing the speed for 6 minutes. Remove dough hook.
2. To prove, leave the dough in the bowl and place uncovered in the combi-steam oven. Select the dough proving function at 38°C and set the timer for 30 minutes or until it has doubled in size.
3. Remove the dough and knead gently on a lightly floured surface. Shape as required and place in an oiled bread tin and return to the combi-steam oven at 38°C on the dough proving function for another 20 minutes.
4. Preheat the combi-steam oven to Hot Air 210°C + 30% humidity and bake for 25–30 minutes or until golden brown. After you place the bread in your combi-steam oven, use the misting function to give your bread an injection of steam. The loaf is baked if it sounds hollow when tapped.