

Rustic German bread

Serves 10

INGREDIENTS

750 g bread flour
375 g rye flour
740 ml water
15 g confectioner's sugar
42 g fresh yeast
20 g honey
15 g butter
30 g salt

Some extra flour for kneading on
work surface



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METHOD

1. In a bowl, dissolve confectioner's sugar and yeast in a little lukewarm water. Allow to sit for approx. 30 min. Ensure that foam forms at the top of the yeast mixture.
2. Combine the rest of the water, flour, rye flour, honey, butter, salt, and yeast mixture using a stand mixer with a dough hook. Knead for approx. 10 min. until an elastic dough forms. Place the dough in a bowl and put it in your oven while using the **Dough Proving function on 40°C** for approx. 1 h. or until the dough has doubled in volume.
3. When dough has finished rising, knead by hand on a floured surface until smooth. Divide dough in two equal pieces and form loafs approx. the width of a stretched out hand in diameter. Cover and allow to sit at room temperature on a baking sheet lined with parchment paper for approx. 30 min. outside of the oven.
4. When the doughs have doubled in volume, make a crosswise incision in each top. Transfer to the oven and choose the **baking setting "wheat bread, multigrain wheat bread on baking tray"** ("meals" > "bread / bread rolls" > "bread" > "wheat bread, multigrain wheat bread on baking tray") and **select 1000g**. Take out when the program has finished and set aside to cool for at least 10 min. Serve your rustic German bread with butter and sprinkle with salt if it is of your liking.