



COOKING PASSION SINCE 1877

## Herb butter with walnut-and-beer bread



Serves: 4

### INGREDIENTS

#### For the butter:

750 ml **cream**, room temperature  
Ice-cold water  
A handful of herb flowers, e.g.  
lavender, daisies, chives  
Sea salt

#### For the bread:

50 g **walnuts**  
50 g **hazelnuts**  
50 g **pumpkin seeds**  
50 g **oats**  
50 g dried tomatoes, chopped  
1 tbs chopped olives  
275 g **dinkel-wheat flour**, type 630  
2 tsp sea salt  
1 packet of dried yeast  
1 tsp sugar  
1 pinch of salt  
1 small bottle of light-coloured  
**beer** (330 ml), room temperature  
Terracotta flowerpot (ø 16 cm)  
Olive oil

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

For the butter, place the cream in a clean screw-top jar. Screw the lid on tight and shake well for around 3 minutes until the cream separates and the butter flakes are clearly distinguishable.

Pour the contents of the jar through a sieve and put the liquid (buttermilk) to one side for later consumption. Put the butter in a bowl of iced water and knead it vigorously into a mass so that the remaining buttermilk dissipates. Put the ball of butter into a bowl. Wash the herbs, shake them dry, chop them and combine with the butter together with a pinch of salt. Put the herb-flower butter in a sealed container and refrigerate until shortly before serving.

To make the bread, knead all the ingredients with 200ml of lukewarm water and the beer until it turns into dough, then let it rise in a warm place for approx. 2 hours. Quickly dampen the plant pot and line it with baking paper. Put the dough into it. Allow it to rise again using the Dough Proving Function, level 1 (or in a warm place). Pre-heat the oven to 200°C CircoTherm®.

Make slits in the dough and bake the bread on the lowest shelf of the oven for 30 minutes with medium steam on level 3. Turn off the steam and bake until ready for a further 40-45 minutes at 180°C. Allow the bread to cool and serve with the herbal butter.

Tip: if you don't have CircoTherm®, preheat the oven to 250°C and bake the bread for 20 minutes at 220°C (fan-assisted) on the lowest shelf.

Then put a heatproof dish of water into the oven with the bread, turn the temperature down to 180°C and bake the bread for a further 40 minutes.