



Tomato bread

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 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.

(For)varm ovnrømmet til 230°C i Varmluft med damp

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.

Sæt retten ind

Varmluft med damp 230°C i 15 Min.

Varmluft 200°C i 35 Min.

Turn the bread out of the tin and allow to cool on the wire shelf.





Tilbehør

Wire shelf

Cake tin, length about 30 cm

Yderligere oplysninger

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