

Sunflower seed bread



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Ingredients:

550 g wheat flour type 405

100 g rye flour type 997

30 g apple cider vinegar

1 pc dry yeast (7g)

14 g salt

10 g honey

380 g water, lukewarm

100 g sunflower seeds

Workflow:

1. Put all the ingredients except for the sunflower seeds in a mixing bowl and knead well with the dough hook of the food processor (hand mixer if necessary), but do not knead for too long.
2. Knead in the 100 g sunflower seeds. Place the dough in a bowl and let it rise until it has doubled in volume.
3. Knead the dough again and place in a floured proofing basket, cover and leave to rise for another 5-10 minutes.
4. Switch on the appliance (with the bread on the rack at shelf position 2) and preheat with hot air 220°C. Activate the boost at the same time.
5. When the appliance has been preheated (approx. 30 minutes), put the bread into the oven in the universal pan. Press the activated steam boost, the full steam output is activated for 3 minutes.
6. After another 3 minutes trigger the boost again (2-4 times in total) - depending on bread and size.
7. Then after 10-15 minutes reduce the baking temperature to 180°C and bake for another 30-40 minutes. You get a beautiful bread.

Setting procedure:

Steam Boost

Use Home Connect App to send recommended settings to your oven



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