

# Crusty Farmer's Bread



**BOSCH**

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## Ingredients:

230 g bread flour

30 g cake flour

6 g red yeast

4 g salt

10 g butter

45 ml milk

130 ml water

## Workflow:

1. Preheat the oven to 38°C.
2. Knead all ingredients with the kitchen machine at medium speed for 15 minutes.
3. Place the dough into a large greased bowl. Cover with cling wrap and put it into steam oven with Dough Proving mode 38°C to rise for 45 minutes.
4. Remove the dough from the oven and pat to exhaust the air inside, divide into 6 portions, cover with cling wrap, set for 10 minutes. Then roll the dough into round shape.
5. Dust the dough with flour, place on a baking tray, cover with cloth and prove in the oven for 30 minutes.
6. Preheat Steam Oven to 200°C in 4D HotAir mode with added steam (level 3)
7. Bake the bread at the level 2 of the oven for 3 minutes, then turn off the steam and continue to bake the bread for 18 minutes.

## Setting procedure:

### Fermentation:

Dough proving 38°C  
Proving time: 45 mins + 30 mins

### Baking:

**4D HotAir** 200°C  
Added steam: level 3  
Cooking time: 3 mins + 18 mins  
(Preheated oven)

**4D HotAir**

### TIP:

For a crusty texture outside and a soft interior, the common method is spraying the dough with water while cooking or using lava stones to steam bake the bread. The “Added Steam” function makes the cooking process safer and more convenient.



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