

Rye Bread With Figs



BOSCH

Invented for life

Rye Bread With Figs



Ingredients:

320 g	bread flour
140 g	rye flour
6 g	yeast
20 g	muscovado sugar
2 g	salt
210 ml	water
100 g	cream cheese
20 g	butter
	dried figs, finely chopped

Workflow:

1. Preheat the oven to 38°C.
2. Knead all ingredients, except the figs, with the kitchen machine at medium speed for 5 minutes. Then add the figs, knead for another 7 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 and pat the dough to exhaust the air inside. Divided the dough into two portions, set for 10 minutes.
5. Shape the dough and dust with flour, place on baking tray. Place in the oven to prove for 30 minutes.
6. Preheat Steam Oven to 200°C in 4D HotAir mode
7. Bake the bread at level 2 of the oven for 15 minutes. Remove bread from oven after baking and place on wire rack to cool before serving.

Setting procedure:

Fermentation:

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

Baking:

4D HotAir 200°C
Cooking time: 15 mins
(Preheated oven)

4D HotAir

TIP:

You may use other kinds of semi-dried fruits to substitute the figs for a different flavour.



BOSCH

Invented for life