

# Bacon Basil Bread

A Cooperation of



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# Bacon Basil Bread



## Ingredients:

### Ingredient ①

60 g	Bread flour
20 g	Cake flour
1 tsp	Instant dry yeast
1 tbspc	Sugar
90 - 95 cc	Water

### Ingredient ②

60 g	Bread flour
20 g	Cake flour
1/3 tsp	Salt
5 g	Butter (unsalted)
1 tsp	Basil

### Shaping

40 g	Mozeralle cheese
1 pc	Bacon
1 tsp	Bread flour

### Baking

20 g	Shredded cheese
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## Workflow:

1. Measure ingredients of ① into a bowl. Pour water and stir well using a wooden spatula. Add ingredients of ② and knead the dough on a flat surface.
2. When the dough is about 80% kneaded, spread it out and sprinkle the dried basil over the entire surface of the dough.
3. Mix it into the dough by rolling it in, first from the edge closer to you and then from the ends. Cover with plastic wrap and ferment 25 - 35 mins.
4. Proceed finger test, degas and divide the dough into 4 pieces. Rest 10 mins.
5. Flip the dough over so the seam is on top and flatten it out with a rolling pin.
6. Roll it out into a horizontal rectangle of about 8 x 18 cm.
7. Place 1/4 of the combined cheese and bacon on top.
8. Fold in the closer and farther edges of the dough without overlapping them in the middle.
9. Once again bring together the closer and farther edges of the dough and close the seam.
10. Place the dough on a baking tray lined with parchment paper.

## Setting procedure:

4D HotAir 220°C  
Cooking time: 13 - 18 mins  
(Preheated steam oven)

4D HotAir

11. Sift the bread flour with a tea strainer.
12. Cover the dough with plastic wrap and wet towel, rise for 20 - 25 minutes at 40°C.
13. Preheat oven 5 - 10 minutes before second fermentation finishes.
14. Make a cut in the surface of the dough with a knife (depth: about 5 mm; length: about 80% of the dough).
15. Place the shredded cheese in the cut and bake with 4D HotAir at 220°C for 13 - 18 mins.

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