

Creamy Beef Stew & Cheese Bread

A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life

Creamy Beef Stew & Cheese Bread



Ingredients:

- Cheese bread -

Ingredient ①

45 g	Bread flour
1/2 tsp	Instant dry yeast
1/2 tbsp	Sugar
1/4 pc	Egg (beated)
45 - 50 cc	Water

Ingredient ②

45 g	Bread flour
1/6 tsp	Salt
10 g	Butter (unsalted)

- For shaping use -

Beef stew

25 g	Beech Mushrooms
25 g	Corned beef
50 g	Demi-glace sauce
1/2 tsp	Sugar
1/4 tsp	Chicken powder
1 tbsp	Potato starch
1/2 tbsp	Water

- For baking use -

As needed	Egg wash
25 g	Shredded cheese

- For decoration use -

1/8 tsp	Parsley (Dried)
---------	-----------------

Workflow:

Beef stew

1. Cut off the tough base of the beech mushrooms and tear them into small pieces. Then cut into half length.
2. Cut the corned beef into 1cm cube.
3. Place the beech mushrooms, corned beef, sugar and chicken powder into a microwave-safe container and mix lightly.
4. Add the potato starch water and mix evenly.
5. Microwave the filling for 1.5 minutes at 500W, stir evenly and microwave it for 1.5 minutes more.
6. Stir evenly and let cool.

Bread

1. Measure the ingredients ① into a bowl. Pour water and stir evenly with a wooden spatula. Add the ingredients from ② and mix.
2. Shape the dough into a ball. Place it in a bowl with the seam side facing down and cover with plastic wrap.
3. Fermentate at 40°C for 25 - 35 mins.
4. Proceed Finger test, degas and divide into 3 equal portions. Rest 10 mins.
5. Spread the dough into 12cm diameter circle with seam side up.
6. Put the beef filling on the center of the dough. Firmly seal the seam to wrap the filling.

7. Place the dough on the baking tray with seam side down.
8. Repeat above step to shape remaining dough.
9. Cover with plastic wrap and a wet cloth. Let the dough fermentate for 20 - 25 minutes at 40°C. Start preheating the oven.
10. Brush the egg wash on the dough surface.
11. Make a cut of 4cm long in the center of the dough using scissors. Make 2 cut from center radially.
12. Make the cut on opposite side. Fold all the front end of the cuts back.
13. Sprinkle the cheese and bake.
14. Bake with 4D HotAir at 190°C for 12 - 17 mins. Sprinkle the parsley while the bread is still hot.

Setting procedure:

4D HotAir 190°C
Cooking time: 12 - 17 mins
(Preheated oven)

4D HotAir

A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life