



Easy white loaf

By Miele

1 hour and 30 minutes

Preparation time

30 minutes

Cooking time

6-8 servings

Serves

INGREDIENTS

500 g bread flour5 g salt7 g dry instant yeast350 g lukewarm water2 tsp olive oil

METHOD

- 1. Combine the flour, salt and yeast in a bowl of a freestanding mixer with a dough hook attachment.
- 2. Add the water and oil and mix on a low speed until smooth, elastic and glossy; approximately 3 minutes. Tip dough into a bowl which has been lightly coated with cooking oil. Cover with cling wrap.
- 3. Place into the oven on Prove yeast dough and prove for 30 minutes or until dough doubles in size.
- 4. Turn-out the dough onto a floured work bench and gently shape into a loaf. Place onto a lightly floured baking tray. Dust the top of the loaf liberally with flour and score with a sharp knife to form a criss-cross pattern.
- 5. Return loaf into the oven and prove for an additional 15 minutes or until doubled in size.
- 6. Remove the proved loaf from the oven and change function. Select: Moisture Plus at 190°C with 2 manual bursts of steam.
- 7. Place the bread into the preheated oven, shelf level 2 and release 1 burst of steam immediately. Release the second burst after 15 minutes. Bake for 25–30 minutes or until the loaf makes a hollow sound when tapped on the underside.
- 8. Remove from the oven and allow to cool on a wire rack for at least 10 minutes before slicing.

Alternative appliance method Dialog oven

- Place the loaf in the Dialog oven and start the automatic programme: Bread \ White bread, fresh.
- Alternatively preheat the Dialog oven on Moisture plus at 200°C with 2 manual bursts of steam. Place the bread in the oven on shelf level 2 once heated, releasing the first burst of steam after 1 minutes and the second after 6 minutes. Cook for 12 minutes.
- Change the oven function to M Chef + Conventional heat at 200°C + GU: 90 units + Crisp function OFF. Cook for 23 minutes or until golden.

Oven (without Moisture Plus)

• Replace step 6 and 7 with: Preheat Oven to Fan Plus at 190°C. Place the bread on shelf level 2 and Bake for 25–30 minutes.

Hints and tips

- Automatic program for White bread, replace steps 4 to 7 with: Automatic programs + Bread + White loaf and follow the prompts (proving the shaped loaf is included in this program).
- Bake this bread using our Gourmet baking stone but preheating the stone on shelf level 2 for 30 minutes before baking. Use the wooden paddle to move the loaf from the tray to the stone. Bake using the Moisture Plus settings above.