



Miele

Fig and walnut loaf

By Miele

10 minutes, plus proving time

Preparation time

25-30 minutes

Cooking time

10 slices

Serves

INGREDIENTS

- 7 g dried yeast
- 220 ml warm water
- 1 tbsp honey
- 160 g plain flour
- 160 g bread flour
- 1 tbsp cinnamon
- 1 tsp mixed spice
- 1 tsp salt flakes
- 80 g dried figs, coarsely chopped
- 40 g walnuts, coarsely chopped

METHOD

1. Mix the yeast, warm water and honey in a bowl and set aside for 5 minutes until frothy.
2. Combine the flours, spices and salt in the bowl of a freestanding mixer with the dough hook attachment.
3. Add the yeast mixture and knead for 3 minutes until a smooth dough forms. Add the dried fruit and nuts and knead for a further 1-2 minutes, or until mixed through.
4. Oil a large stainless steel bowl and add the dough, cover with cling wrap. Place the bowl in the oven and Prove on prove yeast dough for 1 hour, or until it has doubled in size.
5. Shape the dough into a loaf and using a sharp knife make a shallow slice down the centre and dust lightly with flour and leave to prove on the bench for 30 minutes.
6. Preheat the oven on Moisture Plus at 180°C with 2 manual bursts of steam.
7. Place the bread into the oven releasing the first burst of steam immediately and setting the minute minder for 15 minutes. Release the second burst of steam, set the minute minder for a further 10 minutes, and bake until browned and hollow when tapped on the bottom.
8. Remove the bread from the oven and cool on a wire rack.
9. Once cooled, slice and serve with butter or goats cheese.

Hints and tips

- This bread can also be served on a cheese platter.
- 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 bench to the stone. Bake using the Moisture Plus settings above.