

**Miele**

# Fig & Walnut Bread

By Miele

**1 hour 20 minutes**

Prep time

**1 hour 15 minutes**

Cooking time

**12 servings**

Serves



## INGREDIENTS

400g bread flour  
100g spelt flour  
8g dried instant yeast  
4g bread improver  
5g brown sugar  
Pinch of salt  
350ml water  
12g oil  
150g dried figs, sliced thickly  
100g walnuts, chopped roughly

## METHOD

1. Place all dry ingredients except figs and walnuts into the bowl of an electric mixer with a dough hook attached.
2. Add the liquid ingredients and run on low speed until the dough is smooth and elastic. (Around 2 minutes).
3. Add the figs and walnuts, mix until well combined into dough. Knead lightly on a floured bench, shape into a rough ball and place into a large greased bowl. Cover with cling film.
4. Place into an Oven set to Conventional 40°C and prove until doubled in size (around 1 hour)
5. Once proved, knock dough back, divide in half and shape into two long loaves. Place onto a baking tray sprinkled with flour. Slash the tops of the loaves with a sharp knife.
6. Place back into Oven and choose: Automatic > Bread > Baguettes. Follow the prompts on screen.
7. Allow the bread to rest for at least 10 minutes before slicing.

## Note

- H5000 Ovens produce a very dark crust, the lowest browning setting is often the most appropriate. H6000 Ovens produce very accurate browning so choose the browning level that best suits your requirements.
- If you are making this bread by hand it will require kneading for around 10 minutes.
- If you do not have an automatic program, refer to your manual – see the baking chart. Cooking time is approximately 30 – 40 minutes depending on desired browning.