

Miele

Easy white loaf

By Miele

1 hour and 30 minutes

Preparation time

30 minutes

Cooking time

6-8 servings

Serves



INGREDIENTS

500 g bread flour

5 g salt

7 g dry instant yeast

350 g lukewarm water

2 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.