

# Tomato bread

Cuisine: **Italian**Food category: **Breakfast**Author: **Jaroslav Mikoška**Company: **Retigo**

## Program steps

1	Hot air	100 %	Termination by time	00:33 hh:mm	165 °C	100 %	
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## Ingredients - number of portions - 6

Name	Value	Unit
water	500	ml
fresh yeast	60	g
caster sugar	40	g
plain wheat flour	520	g
fine durum wheat flour	500	g
salt	30	g
sundried tomatoes in oil	400	g
sundried tomatoes in oil	10	ml

## Directions

Mix water, yeast, sugar and 120g plain flour. Leave it to rest until it makes bubbles.

Then mix together 400g of plain flour, bread flour, salt, oil, sundried tomatoes add the yeast mix and combine.

Pour the mixture into 6 (350g) the bread loaf moulds. Fill to the edge of the moulds and leave to rise.

Turn the Retigo combi oven on hot air mode 165°C 33min.

## Nutrition and allergens

Allergens: 1

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	761.8 kJ
Carbohydrate	136.3 g
Fat	12.1 g
Protein	21.7 g
Water	0 g

## Recommended accessories



Stainless wire shelving