

Bread with buttermilk and soda

Cuisine: Czech

Food category: Pastry



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Program steps

1 Hot air 100 % Termination by time 00:30 hh:mm 180 °C + 80 %

Ingredients - number of portions - 8

Name	Value	Unit
wholemeal flour	250	g
plain wheat flour	250	g
baking powder	6	g
salt	5	g
buttermilk	420	ml

Nutrition and allergens

Allergens: 1

Minerals:

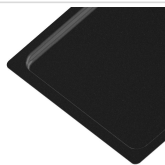
Vitamins:

Nutritional value of one portion	Value
Energy	219.5 kJ
Carbohydrate	45.3 g
Fat	0.9 g
Protein	5.3 g
Water	0 g

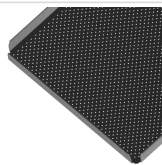
Directions

First, mix both flours with soda and salt in a bowl. Then we add buttermilk and a sticky mass is formed. Lightly flour the work surface and lightly roll out and fold the dough several times. Do not knead! Shape into round loaves and cut deeply into a cross. Dust with flour and place on a baking sheet lined with baking paper. Bake for about 30 minutes until the bread is almost golden. Let it cool and best consume it the same day.

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated