



WALNUT AND PARMESAN BREAD



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy preparation
- Baked goods remain moist for longer



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easy

INGREDIENTS FOR 1 LOAF

250 g QimiQ Cream Base

300 g Wheat flour

200 g Wheat flour, plain

10 g Salt

60 g Parmesan, grated

1 small pinch(es) Baking powder

1 cube(s) Fresh yeast

80 g Walnuts, chopped

60 ml Water

METHOD

1. Mix the flour with the salt, Parmesan, nuts and baking powder.
2. Lightly heat the QimiQ Sauce Base with the water and dissolve the yeast in it. Add the flour mixture and knead well.
3. Form the dough and allow to proof in a warm place for approx. 1 hour. (Tip: allow to proof in an oven at 50 °C)
4. Preheat the oven to 180 °C (conventional oven).
5. Sprinkle the dough with some water and bake in the preheated oven for approx. 40 minutes.