



BUTTER TOASTING BREAD



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Perfect for baking
- Bake stable and deep freeze stable



20



medium

Tips

Serve with smoked salmon.

INGREDIENTS FOR 2 LOAF TIN(S)

500 g	QimiQ Cream Base
1 cube(s)	Fresh yeast
130 g	Butter, softened
1 tbsp	Honey
1 tbsp	Vinegar
1	Egg yolk(s)
800 g	Flour
10 g	Salt

METHOD

1. Lightly heat the QimiQ Sauce Base. Add the yeast and allow to dissolve.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Halve the dough and place into two greased loaf tins. Allow to rest for a further 30 minutes.
4. Preheat the oven to 220 °C (conventional oven).
5. Bake the toasting bread in the preheated oven for approx. 60 minutes.