



BUTTER TOASTING BREAD



QimiQ BENEFITS

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



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medium

Tips

Serve with smoked salmon.

INGREDIENTS FOR 2 LOAF PAN(S)

500 g QimiQ Sauce Base

1 cube(s) Fresh yeast

130 g Butter, softened

1 tbsp Honey

1 tbsp Vinegar

1 Egg yolk(s)

800 g AP 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 100 °F.)
3. Halve the dough and place into two greased loaf tins. Allow to rest for a further 30 minutes.
4. Preheat an oven to 420 °F (conventional oven).
5. Bake the toasting bread in the preheated oven for approx. 60 minutes.