



BUTTER MILK BREAD WITH OATMEAL



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Can be frozen and defrosted without loss of quality
- All natural, contains no preservatives, additives or emulsifiers



25



easy

INGREDIENTS FOR 1 LOAF PAN(S)

70 g	QimiQ Classic, room temperature
125 g	Oat flakes
50 ml	Water
500 g	Whole wheat flour
42 g	Fresh yeast, = 1 cube
1 tbsp	Honey
270 ml	Buttermilk
125 g	Quark 20 % fat
17 g	Salt
0.5 tsp	Aniseed
0.5 tsp	Caraway seeds, ground
	Butter, for the baking tin
	AP Flour, for the baking tin

METHOD

1. Whisk QimiQ Classic smooth.
2. Soak the oatmeal in water until soft.
3. Place the oatmeal and flour in a bowl. Make a well in the centre of the mixture. Crumble the yeast into the well, add the honey and some of the luke warm butter milk (80° F). Wait until the yeast has completely dissolved and starts to ferment.
4. Add the remaining butter milk (25° C), QimiQ Classic, quark, salt, aniseed and ground caraway seeds and knead into a dough.
5. Cover the dough with a clean tea towel and allow to raise at room temperature for approx. 20 minutes.
6. Knead the dough well.
7. Preheat the oven to 390° F (fan assisted).
8. Place the dough in the greased and floured loaf tin, cover once more and allow to raise at room temperature for a further 25 minutes.
9. Bake in the preheated oven for approx. 50 minutes.