

My favourite recipes



BAKING

Quark bread

Ingredients

Pre-ferment

- 150 g [SchapfenMühle Wheat flour type 1050](#)
- 100 g Water, room temperature
- 1 g Yeast, fresh

Yeast dough

- 550 g [SchapfenMühle Wheat flour type 1050](#)
- 100 g Quark, low-fat
- 15 g Salt
- 10 g Yeast, fresh
- 10 g Balsamic vinegar, white
- 350 g Water, room temperature

Preparation

Pre-ferment: Put wheat flour, room-warm water and 1 g of yeast into a mixing bowl and mix to a dough with a wooden spoon. Cover with a cloth and place in the fridge overnight.

Yeast dough: Add the remaining ingredients to the cooled pre-ferment in the mixing bowl and mix with a handheld mixer (dough hook) at a slow speed for two minutes, then knead into a smooth dough at a fast speed for roughly four minutes. Cover and allow it to rest in a warm place for 45 minutes.

Lay out a tea towel in a large bowl and dust with wheat flour. Form the dough into a round shape on a floured work surface, keeping the surface well-floured. Then place it in the bowl, cover with a second cloth and allow it to rest for about 30 minutes. Preheat the oven to 220 °C (convection).

Remove the second cloth from the bowl, position a greased baking tray on it and turn both by 180 °. Carefully remove the tea towel and cut into the bread twice (not too deeply) with a knife. Bake on the second rack from the bottom for 10 minutes, then reduce the baking temperature to 170 °C (top / bottom heat) and bake for another 45 – 50 minutes.

Notes

Please note: Every oven is different. Please adjust the individually required baking times and temperatures accordingly.

We hope you enjoy
the preparation!