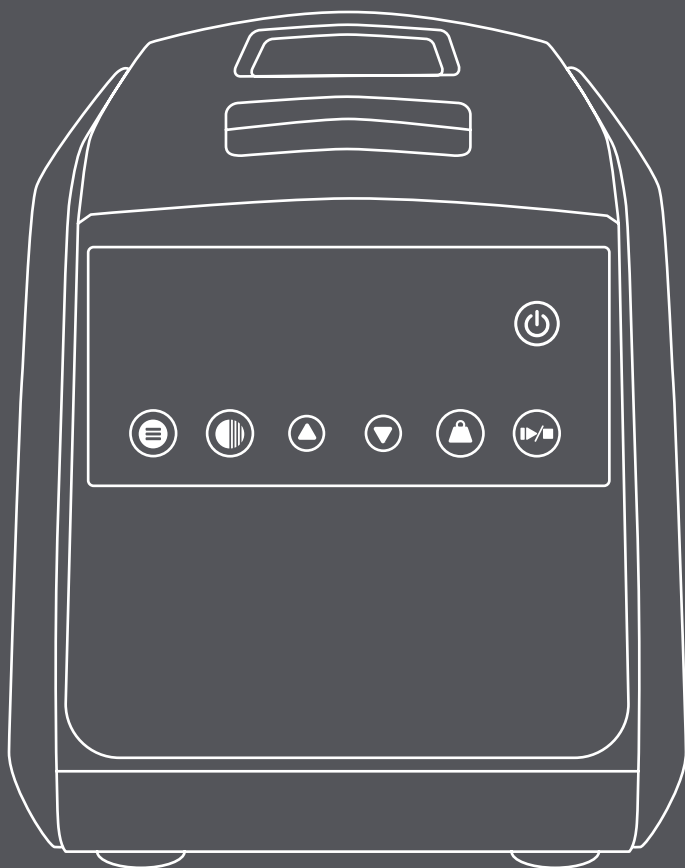


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CHEF BREAD



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PROGRAM 1. BASIC

Potato bread

INGREDIENTS	750 g	1000 g	1250 g
Milk or water	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Eggs	1	1	2
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Mashed potatoes	90 g	115 g	135 g
Saltt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	1 package (7 g)	8 g	10 g

* Mashed potatoes should be cooked or mashed potatoes with a fork. Never put whole potatoes in the bread maker.

Sunflower Seed Bread

INGREDIENTS	750 g	1000 g	1250 g
Warm milk	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	1 tablespoon	1,5 tablespoon	1,5 tablespoon
Sunflower seeds	5 tablespoons	6 tablespoons	7 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Sugar	1/2 teaspoonful	1/2 teaspoonful	1 teaspoonful
Dry yeast	1 package (7 g)	8 g	10 g

Herb bread

INGREDIENTS	750 g	1000 g	1250 g
Buttermilk	350 ml	440 ml	530 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	1,5 tablespoons	2 tablespoons	2,5 tablespoons
Hierbas finamente picadas (perejil)	4 tablespoons	5 tablespoons	6 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Sugar	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	5 g	6 g	1 package (7 g)

Sourdough bread

INGREDIENTS	750 g	1000 g	1250 g
Water	350 ml	440 ml	530 ml
Rye flour	180 g	230 g	270 g
Wheat flour	360 g	450 g	540 g
Butter/Margarine	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Sourdough	50 g	65 g	75 g
Sugar	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Salt	1,5 teaspoonful	1,5teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Rustic bread

INGREDIENTS	750 g	1000 g	1250 g
Milk	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Eggs	2	2	3
Sugar	1 tablespoon	1 tablespoon	1,5 tablespoon
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Cornbread

INGREDIENTS	750 g	1000 g	1250 g
Water	350 ml	440 ml	530 ml
Wheat flour	540 g	675 g	810 g
Cornmeal	3 tablespoons	4 tablespoons	5 tablespoons
Butter/Margarine	1 tablespoon	1,5 tablespoon	1,5 tablespoon
Unpeeled apple (chopped)	1/2	1/2	1
Dry yeast	5 g	6 g	1 package (7 g)

PROGRAM 1. BASIC

Pizza bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Oil	1 tablespoon	1,5 tablespoon	1,5 tablespoon
Dried oregano	1 teaspoonful	1,5 teaspoonful	1,5 teaspoonful
Grated Parmesan cheese	2 tablespoons	2,5 tablespoons	3 tablespoons
Thin sliced salami	50 g	65 g	75 g
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Sugar	1 teaspoonful	1/teaspoonful	1,5 teaspoonful
Dry yeast	5 g	6 g	1 package (7 g)

Beer bread

INGREDIENTS	750 g	1000 g	1250 g
Water	150 ml	185 ml	225 ml
Pale Ale Beer	150 ml	185 ml	225 ml
Wheat flour	540 g	675 g	810 g
Wheat flour sarraceno	3 teaspoonfuls	4 teaspoonfuls	5 teaspoonfuls
Sourdough	100 ml	130 ml	150 ml
Malt extract	1,5 tablespoon	1,5 tablespoon	2 tablespoon
Saved	1,5 tablespoon	2 tablespoons	2 tablespoons
Sesame seeds	3 tablespoons	4 tablespoons	5 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Fluffy white bread

INGREDIENTS	750 g	1000 g	1250 g
Water	320 ml	400 ml	480 ml
Wheat flour	600 g	750 g	900 g
Butter/Margarine	20 g	25 g	30 g
Eggs	1	1	2
Sugar	1,5 teaspoonful	2 teaspoonfuls	2.5 teaspoonfuls
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Paprika bread

INGREDIENTS	750 g	1000 g	1250 g
Water	310 ml	390 ml	470 ml
Spelt flour	530 g	660 g	800 g
Oil	1,5 teaspoonful	2 teaspoonfuls	2,5 teaspoonfuls
Paprika powder	1,5 teaspoonful	2 teaspoonfuls	2.5 teaspoonfuls
Red bell pepper (chopped)	130 g	165 g	200 g
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Classic white bread

INGREDIENTS	750 g	1000 g	1250 g
Milk or water	320 ml	400 ml	480 ml
Wheat flour	600 g	750 g	900 g
Butter/Margarine	2 tablespoons	2,5 tablespoons	3 tablespoons
Sugar	2 tablespoons	2,5 tablespoons	3 tablespoons
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

PROGRAM 2. FRENCH

Honey Bread

INGREDIENTS	750 g	1000 g	1250 g
Water	320 ml	400 ml	480 ml
Wheat flour	600 g	750 g	900 g
Oil de oliva	2,5 teaspoonfuls	3 teaspoonfuls	3,5 teaspoonfuls
Honey	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Poppy seed bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	1 tablespoon	1,5 tablespoon	1,5 tablespoon
Poppy seeds (ground)	75 g	95 g	110 g
Nutmeg	1 pinch	1 pinch	1 pinch
Grated Parmesan cheese)	1 tablespoon	1,5 tablespoon	1,5 tablespoon
Sugar	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Dry yeast	5 g	6 g	1 package (7 g)

PROGRAM 3. WHOLE WHEAT BREAD

Wholemeal bread

INGREDIENTS	750 g	1000 g	1250 g
Water	350 ml	440 ml	530 ml
Wheat flour	270 g	340 g	405 g
Wheat flour integral	270 g	340 g	405 g
Butter/Margarine	25 g	35 g	40 g
Sugar	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Dry yeast	5 g	6 g	1 package (7 g)

Broken wheat bread

INGREDIENTS	750 g	1000 g	1250 g
Water	350 ml	440 ml	530 ml
Wheat flour	360 g	450 g	540 g
Wheat flour integral	180 g	225 g	270 g
Butter/Margarine	2 tablespoons	2,5 tablespoons	3 tablespoons
Cracked wheat	50 g	60 g	75 g
Honey	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Dry yeast	5 g	6 g	1 package (7 g)

Whole wheat rye bread

INGREDIENTS	750 g	1000 g	1250 g
Warm water	325 ml	410 ml	490 ml
Wheat flour integral	150 g	225 g	270 g
Whole wheat rye flour	350 g	450 g	540 g
Eggs	1	1	2
Fir honey	2 tablespoons	2,5 tablespoons	3 tablespoons
Carob Powder	1 tablespoon	1 tablespoon	1,5 tablespoon
Sourdough	75 g	95 g	115 g
Salt	1/2 tablespoon	1/2 tablespoon	1/2 tablespoon
Dry yeast	1 package (7 g)	8 g	10 g

PROGRAM 3. WHOLE WHEAT BREAD

Multigrain whole wheat bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour	240 g	300 g	360 g
Wheat flour integral	240 g	300 g	360 g
Butter/Margarine	1,5 tablespoon	2 tablespoons	2,5 tablespoons
7 Grain cereal	60 g	75 g	90 g
Sugar	2,5 tablespoons	3 tablespoons	3,5 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	5 g	6 g	1 package (7 g)

Bread with rye flour

INGREDIENTS	750 g	1000 g	1250 g
Warm water	350 ml	440 ml	530 ml
Wheat flour	160 g	200 g	240 g
Coarse whole grain rye	200 g	25 g	300 g
Fine grain rye	180 g	225 g	270 g
Sunflower seeds	100 g	125 g	150 g
Sourdough seca	1 package	1 package	1,5 package
Sugar syrup	100 ml	125 ml	150 ml
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	1 package (7 g)	8 g	10 g

Spelt Bread

INGREDIENTS	750 g	1000 g	1250 g
Buttermilk	350 ml	440 ml	530 ml
Whole spelled flour	360 g	450 g	540 g
Whole wheat rye flour	90 g	115 g	135 g
Spelled grain	90 g	115 g	135 g
Sunflower seeds	50 g	60 g	75 g
Sourdough base	75 ml	95 ML	115 ml
Sugar	1/2 teaspoonful	1/2 teaspoonful	1 teaspoonful
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	5 g	6 g	1 package (7 g)

PROGRAM 3. WHOLE WHEAT BREAD

Rye bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour	360 g	450 g	540g
Rye flour	180 g	225 g	270 g
Butter/Margarine	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Vinegar	1,5 tablespoon	1,5 tablespoons	2 tablespoons
Sugar	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	1 package (7 g)	8 g	10 g

PROGRAM 4. SWEET

Sweet bread

INGREDIENTS	750 g	1000 g	1250 g
Water or milk	300 ml	375 ml	450 ml
Wheat flour	600 g	750 g	900 g
Butter/Margarine	2 tablespoons	2,5 tablespoons	3 tablespoons
Eggs	2	2	3
Honey	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 punto (7 g)	8 g	10 g

Raisin and walnut bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour integral	540 g	675 g	810 g
Butter	1,5 teaspoonful	2 teaspoonfuls	2,5 teaspoonfuls
Raisins	100 g	125 g	150 g
Chopped nuts	3tablespoons	4 tablespoons	5 tablespoons
Sugar	1 tablespoon	1 tablespoon	1,5 tablespoon
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Dry yeast	5 g	6 g	1 package (7 g)

PROGRAM 4. SWEET

Raisin bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	2,5 tablespoons	3 tablespoons	3,5 tablespoons
Raisins	100 g	125 g	150 g
Honey	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	5 g	6 g	1 package (7 g)

Chocolate bread

INGREDIENTS	750 g	1000 g	1250 g
Milk	400 ml	500 ml	600 ml
Wheat flour integral	600 g	750 g	900 g
Chopped milk chocolate	100 g	125 g	150 g
Cocoa	10 tablespoons	13 tablespoons	15 tablespoons
Low fat quark cheese	100 g	125 g	150 g
Sugar	1,5 teaspoonful	2 teaspoonfuls	2,5 teaspoonfuls
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

* Use milk or dark chocolate depending on the flavor you want.

* If you brush the dough with 1-2 tablespoons of Milk after kneading, the crust will be darker.

Express white bread

INGREDIENTS	750 g	1000 g	1250 g
Water	360 ml	450 ml	540 ml
Wheat flour	630 g	790 g	950 g
Oil	5 tablespoons	6 tablespoons	7 tablespoons
Sugar	4 teaspoonfuls	5 teaspoonfuls	6 teaspoonfuls
Salt	3 teaspoonfuls	3 teaspoonfuls	4 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Carrot bread

INGREDIENTS	750 g	1000 g	1250 g
Water	330 ml	410 ml	500 ml
Wheat flour	600 g	750 g	900 g
Butter	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Grated carrot	90 g	115 g	135 g
Sugar	1,5 teaspoonful	2 teaspoonfuls	2,5 teaspoonfuls
Salt	2 teaspoonfuls	2,5 teaspoonfuls	3 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Almond and pepper bread

INGREDIENTS	750 g	1000 g	1250 g
Water	300 ml	375 ml	450 ml
Wheat flour	540 g	675 g	810 g
Butter/Margarine	2 tablespoons	2,5 tablespoons	3 tablespoons
Roasted flaked almonds	100 g	125 g	150 g
Green pepper	1 tablespoon	1 tablespoon	1,5 tablespoon
Sugar	1 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonful
Dry yeast	5 g	6 g	1 package (7 g)

PROGRAM 6. BUTTERMILK

Buttermilk bread

INGREDIENTS	750 g	1000 g	1250 g
Water	130 ml	160 ml	195 ml
Buttermilk	250 ml	310 ml	375 ml
Wheat flour	600 g	750 g	900 g
Rye flour	60 g	75 g	90 g
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Buttermilk bread 2

INGREDIENTS	750 g	1000 g	1250 g
Buttermilk	350 ml	440 ml	525 ml
Wheat flour	600 g	750 g	900 g
Butter	2 tablespoons	2,5 tablespoons	3 tablespoons
Sugar	3 tablespoons	4 tablespoons	5 tablespoons
Salt	2 teaspoonfuls	2,5 teaspoonfuls	3 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

Yogurt bread

INGREDIENTS	750 g	1000 g	1250 g
Water or milk	250 ml	310 ml	375 ml
Wheat flour	500 g	635 g	750 g
Yogurt	150 g	190 g	225 g
Sugar	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Salt	1 teaspoonful	1 teaspoonful	1,5 teaspoonfuls
Dry yeast	5 g	6 g	1 package (7 g)

PROGRAM 6. BUTTERMILK

Quark cheese bread

INGREDIENTS	750 g	1000 g	1250 g
Water or milk	200 ml	250 ml	300 ml
Wheat flour	600 g	750 g	900 g
Oil	3 tablespoons	4 tablespoons	5 tablespoons
Quark cheese	260 g	325 g	390 g
Sugar	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Salt	1,5 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Dry yeast	1 package (7 g)	8 g	10 g

PROGRAM 7. GLUTEN FREE

WARNING! Even small residues of flour dust can cause allergic reactions in gluten intolerant people. Before baking gluten-free bread, clean the bread maker, baking pan, and dough hooks very thoroughly.

Gluten free rice bread

INGREDIENTS	750 g	1000 g	1250 g
Water	350 ml	440 ml	530 ml
Gluten free flour	300 g	375 g	450 g
Rice flour	200 g	250 g	300 g
Sunflower oil	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Plain yogurt	200 g	250 g	300 g
Vinegar	1,5 tablespoon	1,5 tablespoon	2 tablespoons
Guar gum or carob powder	1 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Sugar	1,5 teaspoonful	1,5 teaspoonfuls	2 teaspoonfuls
Salt	1,5 teaspoonfuls	1,5 teaspoonfuls	2 teaspoonfuls
Dry yeast	9 g	12 g	15 g

PROGRAM 7. GLUTEN FREE

Gluten-free seed bread

INGREDIENTS	750 g	1000 g	1250 g
Water	250 ml	310 ml	375 ml
Milk	200 ml	250 ml	300 ml
Gluten free flour	500 g	625 g	750 g
Sunflower oil	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Seeds (your choice)	100 g	125 g	150 g
Sugar	1,5 teaspoonfuls	1,5 teaspoonfuls	2 teaspoonfuls
Salt	1,5 teaspoonfuls	1,5 teaspoonfuls	2 teaspoonfuls
Dry yeast	9 g	12 g	15 g

Gluten free yogurt bread

INGREDIENTS	750 g	1000 g	1250 g
Water	350 ml	440 ml	530 ml
Gluten free flour	400 g	500 g	600 g
Gluten-free millet or buckwheat flour	100 g	125 g	150 g
Sunflower oil	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Plain yogurt	150 g	190 g	230 g
Vinegar	1,5 tablespoon	1,5 tablespoon	2 tablespoons
Guar gum or carob powder	1 teaspoonful	1,5 teaspoonful	2 teaspoonfuls
Sugar	1,5 teaspoonful	1,5 teaspoonfuls	2 teaspoonfuls
Salt	1,5 teaspoonfuls	1,5 teaspoonfuls	2 teaspoonfuls
Dry yeast	9 g	12 g	15 g

Gluten free potato bread

INGREDIENTS	750 g	1000 g	1250 g
Water or milk	440 ml	550 ml	660 ml
Gluten free flour	400 g	500 g	600 g
Sunflower oil	1,5 tablespoon	2 tablespoons	2,5 tablespoons
Mashed potatoes	230 g	290 g	350 g
Sugar	1,5 teaspoonfuls	1,5 teaspoonfuls	2 teaspoonfuls
Salt	1,5 teaspoonfuls	1,5 teaspoonfuls	2 teaspoonfuls
Dry yeast	9 g	12 g	15 g

* Mashed potatoes should be cooked or mashed potatoes with a fork. Never put whole potatoes in the bread maker.

Pizza dough (2 pizzas)

INGREDIENTS	QUANTITY
Water	300 ml
Wheat flour	450 g
Olive oil	1 tablespoon
Sugar	2 teaspoonfuls
Salt	3/4 teaspoonful
Dry yeast	1 package (7 g)

Bran rolls

INGREDIENTS	QUANTITY
Water	200 ml
Wheat flour	500 g
Butter/Margarine	50 g
Eggs	1
Wheat bran	50 g
Sugar	3 tablespoons
Salt	3/4 teaspoonful
Dry yeast	1 package (7 g)

Whole wheat pizza dough

INGREDIENTS	QUANTITY
Water	300 ml
Wheat flour	450 g
Olive oil	1 tablespoon
Wheat germ	50 g
Honey	1 tablespoon
Salt	3/4 teaspoonful
Dry yeast	1 package (7 g)

- Be sure to let the dough rise for about 15 minutes after spreading it out on the baking sheet.
- Then place the topping of your choice on the dough and bake in the oven at 180-200°C for approximately 15-20 minutes.

PROGRAM 8. DOUGH

Skipped Loop / Pretzels

INGREDIENTS	QUANTITY
Water	200 ml
Wheat flour	360 g
Sugar	1/2 teaspoonful
Salt	1/4 teaspoonful
Dry yeast	1/2 package (3,5 g)

- Be sure to shape the dough into pretzels.
- Brush the loops with a beaten egg, then sprinkle the top with coarse salt (2 tablespoons coarse salt for 12 pretzels).
- Place the bows on a baking tray and bake at 230°C for 15-20 minutes.

French baguettes

INGREDIENTS	QUANTITY
Water	300 ml
Wheat flour	540 g
Honey	1 tablespoon
Sugar	1 teaspoonful
Salt	1 teaspoonful
Dry yeast	1 package (7 g)

- Shape the finished dough into baguettes and make a diagonal slit across the top shaping the baguettes.
- Let the dough rise for approximately 30-40 minutes on the baking sheet and then bake at 175°C for approximately 25 minutes.

PROGRAM 9. PASTA DOUGH

Egg pasta dough

INGREDIENTS	QUANTITY
Eggs (room temperature)	5
Soft wheat flour	250 g
Durum wheat flour	250 g

Pasta dough

INGREDIENTS	QUANTITY
Water	300 ml
Soft wheat flour	250 g
Durum wheat flour	250 g

PROGRAM 10. CAKE

- This program is excellent for pre-made cake mixes.
- Follow baking instructions on cake mix packaging.

PROGRAM 11. JAM

The production of fresh fruit spreads, preserves and jams in the automatic bread maker is very simple.

1. Wash fresh, ripe fruit well.
2. Peel apples, peaches, and other hard-skinned fruits, removing pits if necessary.
3. Follow the specified quantities exactly to avoid premature boiling.
4. The program is exactly tailored to the specified quantities.
5. Cut the fruit into small pieces of 1 cm maximum or puree.
6. Place the prepared fruit in the baking cube.
7. Add the specified amount of sugar for jam to the fruit. Use only sugar for jam. Normal household sugar is not suitable as the jam does not thicken with it.
8. Mix the fruit well with the jam sugar in the baking cube.
9. Start the program.
10. After the program is completed, fill the finished jam into jars and close them tightly.

Strawberry jam

INGREDIENTS	QUANTITY
Strawberries	500 g
Jam sugar	500 g
Lemon juice	3-4 tablespoons

Sour cherry jam

INGREDIENTS	QUANTITY
Cherrys	500 g
Jam sugar	500 g
Lemon juice	1 tablespoon

Orange and lemon jam

INGREDIENTS	QUANTITY
Oranges	400 g
Lemons	100 g
Jam sugar	500 g

Berry jam

INGREDIENTS	QUANTITY
Thawed berries	500 g
Jam sugar	500 g
Lemon juice	2-3 tablespoons

PROGRAM 12. BAKE

With this program you can bake breads that are too white or not sufficiently baked.

This program does not include the kneading or fermentation phase, but the option to choose between the three different temperatures.

ADVICE AND SUGGESTIONS

The following tips for problems with your bread maker are intended to help you track down errors and help you refine recipes and make bread according to your preferences.

Why do I need to add ingredients in a specific sequence?

- This ensures that the dough is prepared perfectly. Especially when using the timer function as it is important that the yeast does not mix with liquid before stirring the dough.

Why does finished bread sometimes have flour on the side crust?

- This could be because the dough is too dry. Be sure to measure the ingredients exactly when making the recipe again. If this is also unsuccessful, you can add up to 1 tablespoon of additional liquid.
- However, do not increase the volume of liquid too much. This could also have a negative effect on the baking result.

The dough has not been kneaded enough.

- First of all, please check if the baking pan and dough hooks are positioned correctly, if not, position them correctly.
- The dough may be too dry, so add a little liquid if necessary. In the case of ready-to-bake mixes, the amount of baking mix and ingredients may not have matched the capacity of the baking pan. Reduce amounts.
- The baking mix and ingredients may not have matched the capacity of the baking pan. Reduce amounts.

Baked bread is too wet.

- Be sure to measure ingredients exactly when making the recipe. If you continue like this, you can add a little flour. Adding too much flour could also have a negative effect on the baking result.

Can I use other recipes?

- Of course you can also use other recipes. It is always important that you check the quantities and adjust them if necessary. In doing so, you can refer to the recipes in this brochure, which have been created to make loaves of approximately 750 g, 1000 g y 1250 g in each case. Make sure that you never use more than approx. 950g of flour. Before trying other recipes, we recommend that you get a certain level of experience with existing recipes.

Air bubbles are visible in the crust of the bread.

- This could indicate that you have used too much yeast. Be sure to use the exact amount of yeast. The next time you make the recipe you could use a slight reduction in the amount of yeast.

Addition of fruits or nuts

- There is a phase in which the baking programs can add fruits or nuts. This time is indicated by a beep and the word "ADD" will appear on the display. It is advisable to add fruits or nuts only at this time. If you add these ingredients to the baking pan early on, they could get crushed by the kneading process.

The bread has not risen.

- You have added too little or no yeast or the yeast used was too old.

The bread rises first and then falls again

- The ratio of individual ingredients may not be correct in this case.
- Reduce the volume of water and/or increase the amount of salt and/or reduce the amount of yeast.

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