

Chestnut bread



PREPARATION:
1,20 HOURS



BAKING/COOKING TIME:
APPROX. 40 MINUTES



INGREDIENTS:

800 g soft wheat flour type 0, no. 2
(W180/220)
200 g chestnut flour
680 ml water
75 g lievito madre with dry yeast
20 g salt
1 tbsp honey

PREPARATION:

Mix all the ingredients and until the elastic dough separates from the rim of the bowl.

Place the dough in a floured bowl and cover it. Let it rise at 23°C – 35°C for approx. 1 hour until it's doubled in size.

Cut the dough into 4 pieces and shape the loaves. Cover them and let them rise at 23°C – 35°C for approx. 60-90 Min.

Lightly slash the tops of the loaves. Bake in the preheated oven at 220°C upper and lower heat for approx. 35 minutes and spray with water after sliding them into the oven. After 10 min. reduce the temperature to 180°C and finish baking for about 25 min.