



# SBRINZ BREAD

WITH THE DUO 2IN1 POT

## INGREDIENTS

- 25 g yeast
- 40 ml water
- 10 g salt
- 245 g white flour
- 160 g rye flour
- 30 g Sbrinz
- ca. 200 ml water

## PREPARATION

**Dough preparation:** Dissolve the yeast in a small bowl with a little water, and leave to rest for a short time. Mix the white flour with rye flour, salt and put everything into a stand mixer. Add the yeast mixture and the water, and let the stand mixer run at the lowest speed. If there isn't enough water, add some to obtain elastic bread dough.

Finally, add the Sbrinz and mix it briefly. Place the bread dough in a bowl, cover with cling film and leave it to rise in the refrigerator for 24 hours.

**Bread preparation:** Preheat oven to 220 °C. Brush the pot with oil and dust with flour. Remove the dough from the bowl, fold it a few times, place it in the pot and leave it to rise for another 30 minutes.

Then put the pot in the oven and bake for 10 minutes at 220 °C, then switch down to 180 °C and let it bake for 30 more minutes. Remove the pot (be careful, it's hot!), open the lid and let the bread cool down.

*Enjoy Cooking!*