

Baking bread with the ceramic mould.



Beschreibung:

- 1 Take a fermenting basket or a clean dishcloth over a plastic box the size of the Back mould and dust the cloth with flour.
- 2 Then place the finished dough in the basket and dust the dough with flour.
- 3 Leave the dough in a warm place for about 45 minutes until the dough has increased significantly.
- 4 You can see how the dough has increased.
- 5 Then also lightly dust the mould with flour.
- 6 Before putting the dough out of the fermenting basket onto the bowl, lightly sprinkle the surface with flour.
- 7 Now put the dough out of the fermentation basket with the top side (which you have dusted with flour) onto the mould. Then cut the dough about 1 cm deep.
- 8 Now with the hollow in the oven. The ceramic bowl next to the trough is filled with water so that there is enough moisture during the baking process

Good succeed.