



Miele

Caraway and oat loaf

By Miele

1 hour 20 minutes

Prep time

1 hour 15 minutes (depending on desired browning)

Cooking time

12 servings

Serves

INGREDIENTS

300g bread flour
150g spelt flour
50g rolled oats
10g brown sugar
7g instant dried yeast
3g bread improver
350ml warm water
15g oil
10g caraway seeds

METHOD

1. Place all dry ingredients except caraway seeds into the bowl of an electric mixer with a dough hook attached.
2. Add the liquid ingredients and run on low speed until the dough is smooth and elastic (around 2 minutes).
3. Add the caraway seeds and mix until well combined into dough. Knead lightly on a floured bench, shape into a rough ball and place into a large greased bowl. Cover with cling film.
4. Place into the Oven on Conventional at 40°C and prove until doubled in size (around 1 hour).
5. Once proved, knock dough back, divide in half and shape into two loaves. Place onto a baking tray sprinkled with flour. Slash the tops of the loaves with a sharp knife.
6. Place back into Oven and choose:
Automatic > Bread > Baguettes. Follow the prompts on screen.
7. Allow the bread to rest for at least 10 minutes before cutting.

Note

- H 5000 Ovens produce a very dark crust; the lowest browning setting is often the most appropriate. H 6000 Ovens produce very accurate browning so choose the browning level that best suits your requirements.
- If you are making this bread by hand, you will need to continue kneading for around 10 minutes.