

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany



www.tchibo.de/instructions

Product number: 736 774

Dear Customer

When baking with yeasted dough, good proving conditions make all the difference to how your bread will taste.

A proving basket - which stores warmth and distributes it evenly around the dough - is the ideal place to let your dough rise before it goes into the oven. The material of the basket prevents the dough from sweating. Your dough is protected against draughts during the prove and the basket helps to create the traditional loaf shape, pattern and consistency.

We hope you have fun baking. Bon appétit!

Your Tchibo Team

Important information!

This proving basket is designed to hold yeasted dough during proving only. It is not suitable for baking. Do not place inside a hot oven, except for sterilisation purposes. Risk of fire!

The proving basket must not be greased with oil or similar substances and must not be washed with water, washing-up liquid or other cleaning agents.

Before placing the dough in the basket, shape it into a ball and thoroughly dust all sides of the shaped dough. Dust the inside of the proving basket with a generous amount of flour as well. If the dough sticks to the sides of the basket, this means the dough was too wet and the proving basket was not dusted thoroughly enough.

Place the prepared dough in the proving basket and cover the basket with a clean tea towel. Leave the dough to prove for around 1.5 hours. The ideal proving temperature is around 35 °C.

To remove the dough from the basket after proving, place a sheet of baking paper over the dough and hold it in place with one hand. Turn the proving basket upside down and place the dough and the baking paper on a baking tray. Then lift off the proving basket.

This method prevents the dough from falling out onto the baking tray. The impact of the fall could cause the proved dough to collapse.

Place the baking tray in the oven quickly so that the dough does not get the chance to spread out on the baking tray.

Allow the proving basket to dry completely after use to prevent mould from forming. You can use the residual heat present in the oven after baking to dry out the basket.

When the proving basket is completely dry, remove any flour and dry dough using a soft brush and gently tap the basket to remove any remaining residue.

Sterilise the proving basket regularly by placing the empty basket into the oven for around 30 to 40 minutes at a maximum temperature of 120 °C.

Recipes

Oaty white rustic loaf

12 g fresh yeast	10 g salt
100 ml lukewarm water	1 tbsp fruity balsamic vinegar
650 g gluten-free oat flour produced in controlled conditions	Extra gluten-free oat flour for dusting the dough and proving basket
550 ml lukewarm water	

1. In a small bowl, mix the crumbled yeast with 100 ml lukewarm water until it dissolves. Dust this mixture with a little gluten-free oat flour. Cover and leave to prove for around 15 minutes.
2. In the meantime, mix the gluten-free oat flour with the salt, 550 ml lukewarm water and the balsamic vinegar in a large bowl. Add the yeast mixture and knead to form a smooth dough, using your hands or a mixer fitted with a dough hook.
3. Cover with a tea towel and leave to prove for around 1.5 hours. Every half an hour, fold the dough. To do so, wet your hands slightly and lift the dough out of the bowl. Fold it in the centre and place it back in the bowl. Re-cover and leave the dough to continue proving.
4. Then place the dough in a large air-tight container and leave it to rest in the fridge for 24 hours.
5. Dust the proving basket with a **generous** amount of flour. Remove the dough from the fridge and form it into a ball roughly the same size as the proving basket. Dust the dough with flour. Place the dough in the basket with the flat side facing downwards and cover with a tea towel. Leave to prove for around 1.5 hours.

6. While the dough is proving, pre-heat the oven to 220 °C (top/bottom heat). Fill a shallow oven-safe dish with water and place on the bottom of the oven.
7. Turn out the dough onto a baking tray lined with baking paper and bake in the centre of the oven for around 1.5 hours. Remove from the oven and leave to cool on a cooling rack.

Preparation time:

roughly 30 minutes (plus first and second prove and baking time)

Crusty spelt loaf

15 g fresh yeast	100 g liquid sourdough starter
100 ml warm water	10 g salt
1 pinch sugar	350 ml warm water
100 g wheat flour (type 1050)	Wheat flour (type 1050) for the proving basket
650 g wholemeal spelt flour	

1. In a small bowl, mix the crumbled yeast with 100 ml warm water and a pinch of sugar until the yeast dissolves. Dust this mixture with a little wheat flour. Cover and leave to prove for roughly 15 minutes.
2. In the meantime, mix both flours with the sourdough starter, the salt and 350 ml warm water in a large bowl. Add the yeast mixture and knead to form a smooth dough, using your hands or a mixer fitted with a dough hook.
3. Cover with a tea towel and leave to prove for around 1.5 hours. Every half an hour, fold the dough. To do so, wet your hands slightly and lift the dough out of the bowl. Fold it in the centre and place it back in the bowl. Re-cover and leave the dough to continue proving.

4. Dust the proving basket with a **generous** amount of wheat flour. Remove the dough from the bowl. Shape into a ball and dust with flour. Place the dough in the basket with the flat side facing downwards and cover with a tea towel. Leave to prove for 24 hours in the fridge. Remove the proving basket from the fridge and leave the dough to rest for another 1.5 hours, keeping it covered with a tea towel.
5. While the dough is proving, pre-heat the oven to 230 °C (top/bottom heat). Fill a shallow oven-safe dish with water and place on the bottom of the oven.
6. Turn out the dough onto a baking tray lined with baking paper and bake in the centre of the oven for around 60 to 70 minutes. Remove from the oven and leave to cool on a cooling rack.

Preparation time:

roughly 45 minutes (plus first and second prove and baking time)

Recipes:

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