

Silicone bread baking mould

 Product information and recipe

Dear Customer

Weigh out the ingredients, knead into a dough, leave to rise, and then put it straight into the oven – all in the same bowl: made possible by your new silicone bread baking mould!

The bread baking mould is partly closed while the bread bakes so that the steam can circulate inside it. This fan effect ensures that the bread stays wonderfully moist and does not dry out. At the same time the crust turns crispy and golden-brown.

For baking bread with a final weight of 750 g.

Bon appétit!

Your Tchibo Team



When unpacking the product for the first time, there may be a slight smell left from manufacturing. This smell is completely harmless. Unpack the product and allow it to air out properly. The smell will disappear after a short while. Make sure there is sufficient ventilation!

Important information

-  The bread baking mould is suitable for use at temperatures between -15 °C and +230 °C. It can be used both in the oven and in the microwave.
-   Do not place the bread baking mould over open flames, on a stove, on the base of an oven or on other sources of heat.
- Always place the bread baking mould in the middle of the oven and do not use the product in combination with the grill function.
-  Do not cut the bread in the bread baking mould and do not use any sharp or pointed utensils in it. This would damage the bread baking mould.
-  The bread baking mould is dishwasher-safe. However, do not place it directly over the heating elements.
-  Always take hold of the hot bread baking mould with oven gloves or similar.
-  The bread baking mould is also suitable for use in the freezer. Only use it for its intended purpose!
- Risk of burns! Open the bread baking mould very carefully after baking. The steam can cause burns!

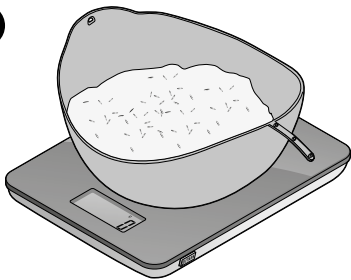
- Allow the product to cool down sufficiently before cleaning it.
Do not use caustic cleaning products, pointed or abrasive objects, or abrasive sponges for cleaning so as to not damage the material.
 - In the course of time, grease may discolour the surface of the bread baking mould. This is neither harmful to your health nor does it impair the quality or function of the product.
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Prior to first use / cleaning

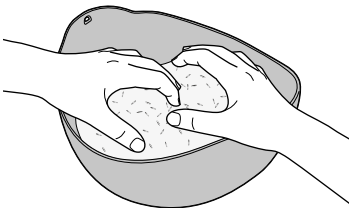
- Clean the bread baking mould thoroughly with hot water and a little washing-up liquid before using it for the first time. Do not use caustic cleaning products or pointed objects for cleaning.
- If possible, always clean the bread baking mould immediately after use while the leftover dough is still easy to remove. However, always leave the mould to cool down sufficiently first.

Use

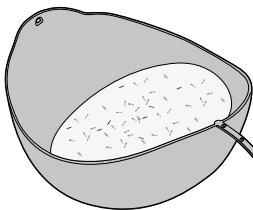
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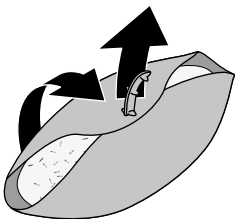
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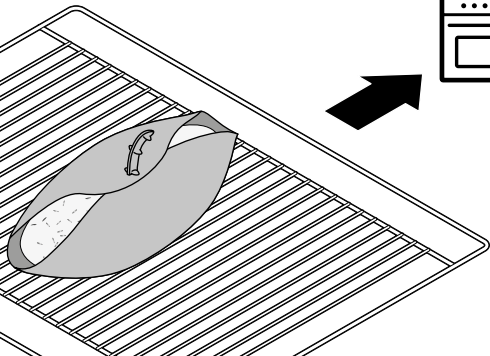
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- You can process the dough using dough hooks on a handheld mixer in the bread baking mould. However, do not use any sharp or pointed tools which could damage the material.
- Slide the bread baking mould into the oven on a rack, not a baking tray.
- Always place the oven rack with the bread baking mould in the middle of the oven and do not use the product in combination with the grill function.
- After baking, remove the bread from the bread baking mould. Turn it over and place it upside down directly onto the oven rack and slide it back into the switched-off oven for approx. 5 to 10 minutes. This makes the somewhat moist bottom of the bread turn crispy.
- Open the bread baking mould very carefully after baking. The steam can cause burns!
- If you wish to bake a large loaf of bread (1 kg max. filling capacity), leave the bread baking mould open while baking.



Thanks to the material of the bread baking mould, the baking time can be reduced by up to 20% when using the mould to make your favourite recipes. Be sure to also follow the manufacturer's instructions for your oven regarding temperature and baking time.

Useful tips

- The bread will become more moist if you put a baking tray with several ice cubes on the bottom shelf in the oven while baking the bread.
- Leave the dough to rise at room temperature until doubled in size. This will make the bread nice and light.
- Always leave the bread to cool down on a cake rack or grid, so that the bottom does not stay moist and become soggy.
- The more natural and better quality the ingredients are, the better your bread will be in terms of taste and quality.

Farmhouse Bread

For 1 bread baking mould | 280 kcal per slice

Preparation: 25 min. | Rising: 1 hour 40 min. |

Baking: 45 min.

Ingredients

- 1/2 cube yeast (20 g)
- 500 g wheat flour
- 300 ml lukewarm water
- 1/2 tsp salt
- flour for dusting

Preparation

1. Crumble the yeast and dissolve in a bowl with 300 ml lukewarm water.
Cover and let stand for 10 minutes.
2. Pour the flour into the bread baking bowl and make a well in the middle. Add the salt to the yeast mixture and pour into the well. Knead everything together firmly until the dough is soft and smooth.
3. Dust your hands with flour and shape the dough into a ball. Cover the bread baking mould with a tea towel and leave to rise for 1 hour 30 min.
4. Preheat the oven to 150 °C (top/bottom heat; fan-assisted: 140 °C).
Close the bread baking mould and place it in the oven. Bake the bread in the oven on the middle shelf for approx. 45 min. until golden brown.
Take out the baking bread mould and open it up carefully (warning: risk of burns due to hot steam!).

Take the bread out, let it “dry” upside down in the switched-off oven for a little while if necessary and then leave to cool on a cake rack.

- Tip: If you like, you can mix in some sesame, sunflower or pumpkin seeds (approx. 5 g each) to the dough once it has been fully kneaded. Leave the dough to rise as described above. Then brush the surface of the dough with a little water, and sprinkle it with more seeds if you wish, before baking it in the bread baking mould as normal.

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