



Baking moulds

en Instructions for use and recipe

Dear Customer

The silicone baking moulds are non-stick. This makes it easy to remove the loaves of bread and cakes - greasing the moulds is not usually necessary.

The baking moulds are food-safe, resistant to heat and cold, inherently stable, leak-proof and dishwasher-safe.

To get you started straight away, we have also provided you with a delicious recipe.

Bon appétit!

Your Tchibo Team

Made exclusively for:

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Tchibo GmbH D-22290 Hamburg · 150642AB1X1XVI · 2025-08

Important information

-  The product is suitable for use at temperatures between -15 °C and +230 °C.
-  The baking mould is suitable for use in the oven or freezer. Only use it for its intended purpose!
Also refer to the manufacturer's instructions for your oven.
-  Do not cut any food in the product or use any sharp implements in it. This would damage the product.
-   Do not place the product over naked flames, on hobs or on the base of the oven.
-  Always use oven gloves or similar protection when removing the product from the hot oven.
-  The product is suitable for cleaning in the dishwasher. However, do not place it directly over the heating elements.
- Over time, grease may discolour the surface of the product. This is neither harmful to your health nor does it impair the quality or function of the product.
- Due to the material the product is made of, the baking time can be reduced by up to 20% when using your favourite recipes. Be sure to also follow the manufacturer's instructions for your oven regarding temperature and baking time.

Prior to first use

- Clean the product with hot water and a little washing-up liquid. Do not use caustic cleaning products or pointed objects.
 - Afterwards, use a brush to grease the inside of the moulds with a neutral cooking oil.
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Use

- Always rinse the moulds with cold water before filling them.
- Greasing the moulds is only necessary ...
 - ... before using the product for the first time,
 - ... after cleaning it in the dishwasher,
 - ... when processing grease-free mixtures (such as sponge mixtures) or very heavy doughs.
- Before removing the loaves from the moulds, allow them to cool on the rack for approx. 5 minutes. While cooling, the baked dough will stabilise and a layer of air will form between the loaves and the moulds.
- If possible, clean the product immediately after use while the leftover dough can still be easily removed.

Recipe for 4 mini loaves

Preparation time: approx. 105 minutes plus approx. 45 minutes baking time (200 °C top/bottom heat (fan-assisted: 180 °C))

Ingredients for the dough

- 185 ml water (lukewarm)
- $\frac{2}{3}$ packet dry yeast (approx. 5 g)
- 2 teaspoons sugar
- 115 g plain flour
- 170 g wholemeal flour
- $1\frac{1}{2}$ tablespoons cooking oil
- $\frac{1}{2}$ teaspoon salt

Possible fillings (for 4 mini loaves) as desired

- 35 g sunflower seeds and 35 g pumpkin seeds
- 70 g pumpkin seeds or sunflower seeds
- 70 g grated carrots
- 55 g fried onions
- 70 g chopped olives (pitted)

For the decoration

- 35 g seeds as desired

Preparation

1. Dissolve the dried yeast in the lukewarm water with the sugar and leave to stand for about 10 minutes.
2. Mix the two types of flour with some salt in a bowl. Then add the oil and water with the dissolved yeast.

Blend all the ingredients well and knead into a smooth dough. Cover the dough and leave in a warm place for about 30 minutes to rise.

3. In the meantime, prepare the chosen filling and add it after the dough has risen.

Knead the dough again and divide into six equal pieces. Shape the individual pieces into small loaves, place in the mini loaf moulds and sprinkle a few seeds on top of each.

Leave the loaves to rise again in the moulds for about 30 minutes.

4. Preheat the oven to 200 °C top/bottom heat (fan-assisted: 180 °C).

Then place the mini loaf moulds on a baking tray lined with grease-proof paper and bake for around 45 minutes. If the loaves appear too dark, cover with aluminium foil halfway through the baking time and continue baking.

5. Remove the loaves from the oven and leave to cool in the moulds for another 10 minutes or so. Then remove the loaves from the moulds and leave to cool down completely on a cooling rack before eating.

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