

DANISH PEASANT BREAD

KNOW THE RECIPES OF DENMARK 🇩🇰



DANISH PEASANT BREAD

- Knead the dough for five minutes in first gear and then for four minutes in second gear.
- Let the dough rest for two hours.
- Take 950 grams of dough for each bread.
- Work the dough easily and roll it in rye flour before placing it in long wicker baskets and keep it in a cool place over-night. The next day, take it from the cooler, wrap it in plastic and let it stand for approximately two hours.
- Bake roughly 40 minutes at 200 degrees Celsius, finally vaporize the bread for ten seconds.

INGREDIENTS

THE FIRST DOUGH

- Salt – 11gr
- Yeast – 11gr
- Spelt wheat flour – 570gr
- Water – 400gr

THE MAIN DOUGH

- Durum Flour – 1600gr
- The first dough – 1025gr
- Spelt wheat flour – 230gr
- Water – 1500gr
- Salt – 39gr
- Honey – 50gr
- Linseed – 285gr
- Roasted sesame seed – 145gr
- Yeast – 18gr
- Spice mix (mixed from 50 gr. star anise, 30 gr. of cinnamon and 20 gr. of nutmeg) – 1,5gr

