

**Miele**

# Seeded loaf

By Anastasia Dimopoulos

**15 minutes , plus proving time**

Preparation time

**25 minutes**

Cooking time

**6 servings**

Serves



## INGREDIENTS

50 g stabilised wheat germ  
250 g bakers flour  
7 g dry yeast  
10 g linseeds  
10 g sunflower seeds  
10 g chia seeds  
15 g nigella seeds  
15 g sesame seeds  
1 tsp salt  
10 ml olive oil  
250 ml warm water

## Topping

Nigella seeds  
Sesame seeds

## METHOD

1. In the bowl of a freestanding mixer, add all of the dry ingredients. Using the dough hook attachment, mix for 1 minute or until the ingredients are evenly distributed.
2. Add the wet ingredients to the bowl and knead on medium-low speed for 8-10 minutes, or until everything comes together and you have a smooth dough.
3. Remove from the mixer and place into the oven on Prove yeast dough for 45 minutes, or until the dough has doubled in size.
4. Once the dough has proved, knock the dough back and shape into a large loaf.
5. Place the dough onto a perforated gourmet baking tray and into the oven on Prove yeast dough for a further 45 minutes, or until doubled in size.
6. Preheat the oven on Moisture Plus at 220°C with 1 manual burst of steam.
7. Scatter some nigella and sesame seeds over the top of the bread. Place into the oven on shelf position 2. Release the burst of steam immediately and bake for 20-25 minutes.
8. Remove from the oven and cool on a wire rack for 10 minutes before serving.

## Hints and tips

- Bread will last for up to 3 days in an airtight container.
- All types of seeds can be used to substitute where necessary.
- If you don't have Prove yeast dough function, you can prove in a warm area until doubled in size, or in the oven on Fan Plus at 35°C for 30 minutes.
- Bake this bread using our Gourmet baking stone but preheating the stone on shelf level 2 for 30 minutes before baking. Use the wooden paddle to move the loaf from the bench to the stone. Bake using the Moisture Plus settings above.