

MasterChef Plus Recipes

Dual Fuel 30", 36" and 48" Range
Induction 30" Range



Miele

MasterChef Plus Programs

15 automatic bread programs can be found in the Gourmet Center of the MasterChef Plus program control panel, each delivering bakery-like, artisan results. Automatically guiding you to the correct mode, temperature, time and integration of moisture (via Moisture Plus), you can create the perfect bread right in your home. Based on personal preference of taste; light, medium or dark browning results can be achieved for each bread type.

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Bon Appetit!





Baguette

Gourmet Center →
 MasterChef Plus →
 Bread → **Baguette**

Yields: 3 Loaves

Ingredients

26 oz bread flour
 (approx. 5 cups plus
 1 tablespoon)
 2 cups lukewarm water
 4 teaspoons instant yeast
 3 teaspoons salt

Directions:

1. In a mixing bowl of a stand up mixer, whisk together the bread flour, yeast and salt. Make sure that the salt and yeast do not come into direct contact. With a paddle attachment, slowly add the water. Then switch to a dough hook and knead for 8 minutes.
2. Turn the dough out onto a lightly flour-dusted countertop. Shape into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for 1-3 minutes. Cover the dough and let rest 1½ hours.
4. Decompress the dough by gently indenting with fingers into the center of the dough. Stretch and fold the dough. Working along the length of the dough, start from the upper edge of the dough, pull forward, away from you and then bring it to the center. Pull the bottom of the dough backwards (towards yourself) and fold to the center. Do the same for the left and right side of the dough. Flip the dough over and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough into three equal portions.
6. Shape the dough into 6" cylinders. Working with one piece of dough at a time, (keeping the others covered in plastic wrap), shape into a rectangle. Working along the length of the dough, press with three fingers gently making several indentations into the dough. Repeat the process; roll the dough over onto itself three times until the upper edge meets the lower edge and creates a deep seam. Sealing each turn with your fingers. Pinch the seam tight and let rest for about 5 minutes (or when the dough is relaxed enough to roll) with the seam facing up. Cover with a towel.
7. Roll and shape the baguettes to fit the Miele Universal Tray. Place on Miele Universal Tray, seam side down, and let rest for about 5 minutes covered with a towel.
8. Score each baguette 5 times and place directly into oven. Select the MasterChef Plus program for Baguette.
9. Follow the directions on the display.

Baguette	30" Range	36" Range	48" Range
Preparation Time	3 — 3½ Hours		
Baking time in min. (medium browning)	70	70	56

Banana Bread

Gourmet Center →
MasterChef Plus →
Bread → **Banana Bread**

Yields: 1 Loaf

Ingredients

1 cup walnuts, coarsely
chopped
1³/₄ cups bread flour
¾ cup granulated white sugar
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 teaspoon ground cinnamon
2 large eggs, lightly beaten
½ cup unsalted butter, melted
and cooled
3 ripe large bananas,
mashed well
1 teaspoon pure vanilla extract

Directions:

1. In a large mixing bowl, whisk the walnuts, flour, sugar, baking powder, baking soda, salt, and cinnamon; set aside. Mix the butter, mashed bananas, eggs and vanilla with a wooden spoon in a medium bowl. Fold the wet banana mixture into the dry ingredients with a rubber spatula just until combined. Be careful not to over mix.
2. Pour batter into a prepared loaf pan that has been greased and dusted with flour.
3. Place loaf pan into oven and select the MasterChef Plus Program for Banana Bread.
4. Follow the directions on the display.



Banana Bread	30" Range	36" Range	48" Range
Preparation Time	15 minutes		
Baking time in min. (medium browning)	55	55	70

Brioche

Gourmet Center →
MasterChef Plus →
Bread → **Brioche**

Yields: 8 Brioches

Ingredients

15.2 oz bread flour
(approx, 2³/₄ cups plus
3 tablespoons)
1¹/₂ teaspoon osmotolerant
yeast
2 tablespoons plus
1¹/₄ teaspoon sugar
³/₄ teaspoon salt
1/4 cup water
4 eggs
19 tablespoons butter

Egg wash

1 egg whisked, a pinch of salt
and 1/2 teaspoon milk



Directions:

1. Cut butter into 1/2 inch pieces and place on a plate. Let butter sit at room temperature until softened.
2. In the bowl of a stand mixer, add flour, yeast, sugar and salt. Whisk to combine. Make sure yeast and salt do not come into direct contact.
3. With the paddle attachment, add the water and eggs until well combined.
4. Switch to a dough hook and knead for about 10 minutes.
5. When dough is soft and elastic, gradually add the softened butter one piece at a time until well incorporated. (If butter is not thoroughly incorporated, it will be difficult to roll out the dough.)
6. Transfer dough to a large greased bowl and cover with plastic wrap. Place the bowl into refrigerator for about 15 hours.
7. Remove the dough from the refrigerator and turn out onto a flour-dusted countertop.
8. Divide the dough into 4 equal squares.
9. Roll the dough into cylinders.
10. Visually mark the dough cylinder into thirds. Place the edge of your hand on the top third and make a sawing/rolling motion.
11. With the flat part of your hand, pat down the thicker sides to 1 1/2 inch thickness. Take your thumb and poke a hole about a 1/2 inch from the bottom.
12. Take the top third and loop it through the bottom hole.
13. Shape the brioche. Set each piece into a greased mold with the larger (base) part on the bottom.
14. Repeat steps for the 8 brioches.
15. Place brioches on the Miele Perforated Baking Tray. Brush with egg wash. Place into oven and select the MasterChef Plus program for Brioche.
16. Follow the directions on the display.

Brioche	30" Range	36" Range	48" Range
Preparation Time	55 minutes		
Baking time in min. (medium browning)	43	43	47

Ciabatta Bread

Gourmet Center →
MasterChef Plus →
Bread → **Ciabatta**

Yields: 2 Loaves

Ingredients

Sponge

- 16 oz 00 flour or Italian-style flour (approx. 3¹/₄ cups)
- .3 oz instant yeast (2 teaspoons)
- 17 oz water, lukewarm (1¹/₄ cups)
- .8 oz olive oil (2 tablespoons)

Final Dough

- .5 oz salt (1³/₄ teaspoons)
- 9 oz 00 flour or Italian-style flour (approx. 1 cup plus 3 tablespoons)

Directions:

1. In the bowl of a stand mixer, add in the flour and the yeast and whisk together.
2. With a paddle attachment, add the wet ingredients until a soft, smooth sponge is formed. Loosely cover with plastic wrap and let proof for 1 hour in the mixing bowl.
3. After proofing slowly, add the ingredients for the final dough with the paddle attachment. Mix the dough for about 2 minutes maximum. The dough should feel sticky to the touch.
4. Grease a baking sheet with olive oil. Transfer the dough to the baking pan and cover with lightly oiled plastic wrap. Shape the dough into a rectangle and let rise at room temperature for 20 minutes.
5. Stretch and fold the dough. Fold the short end of the rectangle over each other (away from you) then fold it to the center. Then fold the bottom of the dough down (towards you) and fold to the center. Do the same for the left and right side of the dough. Turn the dough over seam side down gently and cover with plastic wrap. Let the dough rest for 20 minutes and repeat the procedure three more times.
6. During the last 20 minute rest Select the MasterChef Plus program for Ciabatta Bread. Follow the directions in the display. (Oven will Preheat). Once the last twenty-minutes has past, transfer the Ciabatta to a flour-dusted Miele Universal Tray. Dust the top of the dough with flour. Using a dough cutter, cut the dough lengthwise to create two long loaves. Shape the loaves evenly. Using your first three fingers gently make about five rows of indentations in the dough about 1/4" deep.
7. Once the oven has preheated place the Ciabatta in the oven.
8. Follow the directions on the display.

Note: Wetting or oiling your hands will prevent dough from sticking to your hands.



Ciabatta Bread	30" Range	36" Range	48" Range
Preparation Time	2 ¹ / ₂ Hours		
Baking time in min. (medium browning)	45	38	52

Cinnamon Raisin Bread

Gourmet Center →

MasterChef Plus →

Bread → **Cinnamon Raisin Bread**

Yields: 1 Loaf

Ingredients

18.6 oz bread flour
(approx. 3½ cups)

2 oz granulated sugar
(3 tablespoons plus
2 teaspoons)

.3 oz salt (1 teaspoon)

.16 oz osmotolerant yeast
(1¼ teaspoon)

1 oz vegetable oil (2 tablespoons
plus ½ teaspoon)

2 large eggs

2 large egg yolks, reserve whites
and whisk until frothy

¾ — 1 cup water

.2 oz cinnamon (¼ teaspoon)

6 oz raisins (1 cup)

Cinnamon sugar

¼ cup sugar

1 tablespoon cinnamon

Directions:

1. In the bowl of a stand mixer fitted with the paddle attachment, mix bread flour, sugar, salt and yeast. In another bowl, mix vegetable oil, eggs, egg yolks and water.
2. Slowly add the wet ingredients to the dry and mix until incorporated.
3. Switch to the dough hook and knead at low speed for about 6 minutes. Add the raisins during the last two minutes of mixing. When raisins are thoroughly incorporated into the dough, transfer the dough to a work surface and shape into ball. Place the dough into a large greased bowl. Cover with plastic wrap and let rise for 1 hour.
4. Next, on a lightly floured surface, knead the dough for 2 minutes. Put the dough back into the greased bowl and proof for 1 hour.
5. Roll dough into a rectangle about ½" thick.
6. Mix the sugar and cinnamon in a small bowl. Reserve 1 tablespoon of cinnamon sugar; set aside. Sprinkle the dough with remaining cinnamon sugar mixture. Roll dough into a jelly roll to fit the length of a loaf pan. Pinch off any seams. Place the dough seam side down in a well-greased loaf pan.
7. Egg wash the loaf with reserved egg whites and cover with plastic wrap. Proof for 60 minutes.
8. Repeat egg wash and dust with reserved cinnamon sugar to taste.
9. Place in oven and select MasterChef Plus program for Cinnamon Raisin Bread.
10. Follow the directions on the display.



Cinnamon Raisin Bread	30" Range	36" Range	48" Range
Preparation Time	3½ Hours		
Baking time in min. (medium browning)	66	85	82

French Bread

Gourmet Center →
MasterChef Plus →
Bread → **French Bread**

Yields: 2 Loaves

Ingredients

26 oz. French-style flour
(approx. 4¹/₄ cups plus
2 tablespoons)
2 cups lukewarm water
4 teaspoons instant yeast
3 teaspoons salt

Directions:

1. In a mixing bowl of a stand mixer, whisk together the French flour, yeast and salt. Make sure that the salt and yeast do not come into direct contact. With a paddle attachment, slowly pour in water. Then switch to a dough hook and knead for 8 minutes.
2. Transfer dough to a lightly flour-dusted work surface. Shape the dough into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead dough for 5 minutes by hand. Cover the dough and let rest 1 ½ hours.
4. Stretch and fold the dough. Start from the top of the dough pull forwards (away from you) then bring it to the middle. Then pull bottom of the dough backwards (towards yourself) and fold to the middle. Do the same for the left and right side of the dough. Flip the dough over and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough in half and shape into loaves that are about 10" long and 2" wide and tapered at the ends.
6. Place on Miele Perforated Baking Tray. Cover with a towel and rest for 20 minutes.
7. Score the loaves three times and place directly into the oven and select the MasterChef Plus program for French Bread.
8. Follow the directions on the display.



French Bread	30" Range	36" Range	48" Range
Preparation Time	4 Hours		
Baking time in min. (medium browning)	70	54	65

Italian Bread

Gourmet Center →
MasterChef Plus →
Bread → **Italian Bread**

Yields: 2 Loaves

Ingredients

25.4 oz bread flour
(approx. 4³/₄ cups plus
3 tablespoons)
6 oz extra fancy (fine grain)
semolina flour (approx.
1 cup)
1 tablespoon sugar
1 tablespoon instant yeast
1 tablespoon salt
1 pound lukewarm water
(approx. 2 cups))
1/4 cup extra virgin olive oil
Untoasted sesame seeds

Directions:

1. Mix the bread flour, semolina flour, sugar, yeast and salt together in the bowl of a stand mixer. Make sure yeast and salt do not come into direct contact. With a paddle attachment, slowly add the wet ingredients until combined.
2. Switch to a dough hook and knead for about 10 minutes.
3. Turn dough out onto a lightly floured work surface. Shape the dough into a ball, cover with plastic wrap and proof for 1¹/₂ hours.
4. Divide the dough into equal two pieces.
5. Shape into two loafs that are about a 14" long by 2" wide and taper at both ends. Place dough on Miele Perforated Baking Tray and cover with plastic wrap. Proof for another 20 minutes.
6. Score dough 3 times, lightly brush with water and sprinkle with sesame seeds immediately.
7. Place in oven and select the MasterChef Plus program for Italian Bread.
8. Follow the directions on the display.



Italian Bread	30" Range	36" Range	48" Range
Preparation Time	2 Hours		
Baking time in min. (medium browning)	48	49	58

Jalapeño Cheese Bread

Gourmet Center →
 MasterChef Plus →
 Bread → **Jalapeño
 Cheese Bread**

Yields: 2 Loaves

Ingredients

- 2 cups hot water
- .2 ounces instant yeast
- 2 teaspoons sugar
- 2 tablespoons olive oil
- 5 cups unbleached all-purpose flour
- 9 ounces cheddar cheese, grated
- 4 ounces fresh jalapeños, finely chopped
- 2 tablespoons salt
- 3 tablespoons garlic powder (or to taste)
- Extra grated cheddar cheese, to cover loaves

Directions:

1. In a measuring cup add the water, yeast and 1 teaspoon of sugar. Mix together until incorporated. Let rest for 10 minutes or until foamy.
2. Add the olive oil to the water and yeast mixture.
3. In the bowl of a stand mixer, add all of the dry ingredients except for the garlic powder. Make sure the cheddar and jalapeños are coated with flour.
4. With a dough hook attachment, slowly add the wet ingredients to the dry.
5. Mix about 5 minutes or until well incorporated. During the last minute add in the garlic powder.
6. Transfer the dough into a well-greased large bowl and cover. Proof for about 1 hour.
7. Then shape into loaves, place into a well-greased tea loaf pan and cover. Proof for another 1 hour.
8. Grate extra cheddar to cover the top of the loaves as desired.
9. Place the loaves in the oven and select the MasterChef Plus program for Jalapeño Cheese Bread.
10. Follow the directions on the display.



Jalapeño Cheese Bread	30" Range	36" Range	48" Range
Preparation Time	2½ Hours		
Baking time in min. (medium browning)	55	55	77

Multigrain Bread

Gourmet Center →
MasterChef Plus →
Bread → **Multigrain**

Yields: 2 Loaves

Ingredients

15 oz nine grain flour blend
(approx. 3 cups plus
2 tablespoons)
16.5 oz bread flour
(approx 3 cups plus
3 tablespoons)
1¹/₃ cups harvest grains mix
3 teaspoons salt
4 teaspoons instant yeast
1 tablespoon light brown sugar
1 tablespoon honey
4 tablespoons vegetable oil
3 cups water

Baking Time:

60 minutes (medium browning)

Preparation Time:

2 — 2¹/₂ hours

Directions:

1. In the bowl of a stand mixer, add the dry ingredients and whisk together. Make sure the yeast does not come into contact with salt.
2. In a small bowl, combine honey, vegetable and water. With the paddle attachment, slowly incorporate the wet ingredients into the dry.
3. Switch to a dough hook and knead for about 8 minutes.
4. Turn the dough out onto a work surface and shape the dough into a ball. Place the dough into an oiled bowl, cover with plastic wrap and proof for 1 hour.
5. Divide dough and shape into two round loaves and place on perforated baking tray.
6. Cover with plastic wrap and proof for 45 minutes — 1 hour.
7. Place loaf onto Miele Perforated Baking Tray. Place into oven immediately and select the MasterChef Plus program for Multigrain Bread.
8. Follow the directions on the display.



Multigrain Bread	30" Range	36" Range	48" Range
Preparation Time	2 - 2 ¹ / ₂ Hours		
Baking time in min. (medium browning)	60	54	70

Sourdough Rolls

Gourmet Center →
MasterChef Plus →
Bread → **Rolls**

Yields: 8 Rolls

Ingredients

21.2 oz unbleached bread flour
(approx. 4 cups plus 1
tablespoon)
2 teaspoons instant yeast
2½ teaspoons salt
8 ounces sourdough starter
(approx. 1 cup)
13.4 oz water (approx. 1¾ cups)

Directions:

1. In the bowl of a stand mixer, combine flour, yeast and salt. Mix together with a whisk. With the paddle attachment mix in sourdough starter until coated with the dry ingredients. Slowly incorporate water, mix until combined. Switch to the dough hook and knead for 15 minutes.
2. Dust countertop lightly with flour. Transfer dough to countertop and knead by hand for 5 minutes. The dough will be slightly sticky. Dust dough very lightly with flour as needed.
3. Shape the dough into a ball and cover with plastic wrap, let rest for 2 hours on countertop.
4. Divide dough into 8 equal portions and shape into rolls. Cover with plastic wrap and let rest for 30 minutes.
5. Place dough on the Miele Perforated Baking Tray.
6. Score dough and make one quick slice down the center of the roll.
7. Immediately place rolls in oven and select MasterChef Plus program for Rolls.
8. Follow the directions on the display.



Sourdough Rolls	30" Range	36" Range	48" Range
Preparation Time	3 Hours		
Baking time in min. (medium browning)	54	54	38

Rye Bread

Gourmet Center →
MasterChef Plus →
Bread → **Rye Bread**

Yields: 2 Loaves

Ingredients

Preferment

5.6 oz bread flour (approx. 1 cup plus 2 tablespoons)
.02 oz instant yeast (approx. 1/8 teaspoon)
.2 oz salt (approx. 3/4 teaspoon)
5.4 oz water (approx. 3/4 cup)

Final Dough

14 ounces bread flour (approx. 2 3/4 cup)
11 oz medium rye flour (approx. 2 1/2 cups plus 1 tablespoon)
.2 oz instant yeast (approx. 1 1/2 teaspoons)
.375 oz salt (approx. 1 1/2 teaspoons)
14 oz water (approx. 3/4 cup)
2 oz caraway seeds (1 1/2 teaspoons)

Directions:

1. In the bowl of a stand mixer, combine flour, yeast and salt for the preferment. Then add 5.4 ounces of lukewarm water. Mix until thoroughly incorporated. Cover with plastic wrap and let rise for 1 hour or up to 15 hours at room temperature.
2. In the bowl of a stand mixer, combine all of the dry ingredients for the final dough together except for the caraway seeds. Add dry ingredients to preferment. With the paddle attachment, slowly drizzle in the 14 ounces of lukewarm water. Switch to a dough hook. Knead for about 6 minutes. Add the caraway seeds during the last two minutes of mixing.
3. Remove dough from the bowl and shape into a ball. Cover the dough and proof for 1 and half hours.
4. Divide dough in half. Shape into two loaves. Start by patting the dough into a rectangle about the length of the tea loaf pan (12") and about 6" wide. Fold the dough into thirds; repeat this two more times until you have a log. Pinch the ends and the long seam to seal. Place into ceramic tea loaf pans. Cover and let rest for 35 minutes.
5. Place into oven and select the MasterChef Plus program for Rye Bread.
6. Follow the directions on the display.



Rye Bread	30" Range	36" Range	48" Range
Preparation Time	3 Hours		
Baking time in min. (medium browning)	70	60	73

San Francisco Sourdough

Gourmet Center →
 MasterChef Plus →
 Bread → **Sourdough**

Yields: 2 Loaves

Ingredients

27.5 oz bread flour
 (approx. 5¼ cups plus
 2 tablespoons)
 .3 oz instant yeast (approx. 2½
 teaspoons)
 .7 oz salt (approx. 2½ teaspoons)
 10.5 ounces sour dough starter
 (approx. 1¼ cups)
 2 cups water

Directions:

1. Add bread flour, yeast and salt in the bowl of a stand mixer. Mix together with a whisk. Add the sourdough starter, mix until coated with the dry ingredients. Slowly incorporate water. Mix until combined. Switch to a dough hook and knead for 15 minutes.
2. Dust a work surface lightly with flour. Turn the dough onto the work surface and knead by hand for 3-5 minutes. The dough will be slightly sticky. Dust the dough very lightly with flour as needed.
3. Shape into a ball and cover with plastic wrap, proof for 2 hours on countertop.
4. Divide dough into 2 equal portions and shape into a boule (round loaf). Place loaves on Miele Perforated Baking Tray. Cover loosely with plastic wrap and let rest for 20 minutes.
6. Score the dough with 4 strokes to form a square design with a lame (double edge blade) or a very sharp paring knife. Immediately place in oven and select the MasterChef Plus Program for Sourdough.
7. Follow the directions in the display.



San Francisco Sourdough	30" Range	36" Range	48" Range
Preparation Time	2½ - 3 Hours		
Baking time in min. (medium browning)	54	45	50

Walnut Bread

Gourmet Center →
 MasterChef Plus →
 Bread → **Walnut Bread**

Yields: 2 Loaves

Ingredients

- 26 oz. French style flour
(approx. 4¹/₄ cups plus
2 tablespoons)
- 4 teaspoons instant yeast
- 3 teaspoon salt
- 1 pound lukewarm water
(approx. 2 cups)
- ²/₃ cup walnuts
- ²/₃ cup dried cherries (optional)

Directions:

1. In a mixing bowl of a stand mixer, whisk together the French flour, yeast, and salt. Make sure that the salt and yeast do not come into direct contact. With the paddle attachment slowly add in water. Then switch to a dough hook and knead for 8 minutes. During the last two minutes of mixing add the dried cherries and the walnuts.
2. Turn the dough out onto a lightly dusted work surface. Shape into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for 5 minutes. Cover the dough and let rest 1¹/₂ hours.
4. Stretch and fold the dough; start from the top and bring it to the center. Then bring the bottom of the dough to the center. Bring the left side of the dough to the middle and then the right side. Cover with plastic wrap and let rest 1¹/₂ hours.
5. Divide the dough in half and shape into round loaves.
6. Place loaves on Miele Perforated Baking Tray. Cover with a towel and let rest for 20 minutes.
7. Slide the tray into oven and select the MasterChef Plus program for Walnut Bread.
8. Follow the directions on the display.



Walnut Bread	30" Range	36" Range	48" Range
Preparation Time	4 ¹ / ₂ Hours		
Baking time in min. (medium browning)	70	55	72

White Bread

Gourmet Center →
MasterChef Plus →
Bread → **White Bread**

Yields: 2 Loaves

Ingredients

26 oz. bread flour
(approx. 5 cups plus
1 tablespoon)
4 teaspoons instant yeast
3 teaspoon salt
1 pound lukewarm water
(approx. 2 cups)

Directions:

1. In a mixing bowl of a stand mixer, whisk together the bread flour, yeast, and salt. Make sure that the salt and yeast do not come into direct contact. With the paddle attachment slowly add in water. Then switch to a dough hook and knead for 8 minutes.
2. Turn the dough out onto a lightly flour-dusted work surface. Shape into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for 1 — 3 minutes. Cover the dough and let rest 1½ hours.
4. Stretch and fold the dough; start from the top of the dough stretch up (away from you) then bring it to the center. Then stretch the bottom of the dough backwards (towards you) and fold to the middle. Do the same for the left and right side of the dough. Turn the dough over and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough into 2 equal portions.
6. Shape into the dough into logs. Start by taking one of the dough portions and shape into a rectangle. With your first three fingers gently make several indentations into the dough. Next, roll the dough over onto itself three times. Sealing each turn with your hand. Place loaves on Miele Perforated Baking Tray and cover with plastic wrap. Rest for 25 minutes.
7. Score the dough three times with a sharp paring knife and place directly into oven. Select the MasterChef Plus program for White Bread.
8. Follow the directions on the display.



White Bread	30" Range	36" Range	48" Range
Preparation Time	3½ - 4 Hours		
Baking time in min. (medium browning)	70	48	53

Whole Grain Bread

Gourmet Center →
 MasterChef Plus →
 Bread → **Whole Grain**

Yields: 2 Loaves

Ingredients

- 29.3 oz bread flour
(approx. 5 cups plus 2 tablespoons)
- 14.6 oz whole wheat flour
(approx. 3 cups plus 2 tablespoons)
- 1 tablespoon salt
- 1 tablespoon instant yeast
- 4 oz sour dough starter
(approx. 1/2 cup)
- 1 1/3 cup whole grains
(your favorite blend)
- 29.2 oz water (approx. 3 3/4 cups)

Directions:

1. In the bowl of a stand mixer combine all the ingredients except for the water with the paddle attachment. Slowly drizzle in water until combined. Switch to the dough hook attachment and knead for about 4 minutes.
2. Turn the dough out to a lightly dusted work surface. Shape the dough into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for one minute. Cover the dough and let rest 1 1/2 hours.
4. Stretch and fold the dough; start from the top of the dough, stretch up (away from you) then bring it to the center. Then stretch the bottom of the dough up (towards you) and fold in the middle. Do the same for the left and right sides of the dough. Turn the dough over, seam side down and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough into 2 portions. Shape each portion into a rectangle; start by taking one of the dough portions and shape into a rectangle, roughly the dimension of a loaf pan. With your first three fingers gently make several indentations into the dough. Next, roll the dough over three times. Sealing each turn with your hand. Pinch the seam tightly and place seam side down into well-greased loaf pans.
6. Cover and let rest for 35-40 minutes.
7. Place into oven and selection the Masterchef Plus program for Whole Grain Bread.
8. Follow the directions on the display.



Whole Grain Bread	30" Range	36" Range	48" Range
Preparation Time	4 Hours		
Baking time in min. (medium browning)	60	60	75

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