

PANERA



**PRODUCT**

Using the Lékué Bread Maker you will be able to enjoy the traditional taste of real homemade, crusty and golden bread . Weigh, knead and bake in the same container!

**BENEFITS**

- 1. Save time and space:** Its versatile design makes it possible to bake real homemade bread in one single container.
- 2. Spongy dough:** Shaped as a partially closed bowl, it allows steam to circulate inside, making the dough moist and preventing the bread from drying out.
- 3. Crusty texture:** Thanks to its side openings, hot air circulates inside the Bread Maker giving bread a crusty, golden texture.
- 4. Includes easy recipes to enjoy the taste and smell of traditional homemade bread.**
- 5. Suitable for microwave and washing machine.** Made of platinum silicon, it withstands high temperatures of up to 220°C (428°F), preserving all its properties. It can be reused as many times as you wish.

**POSSIBLE QUESTIONS**

- 1. Can I use it to cook meat and fish like a Steam Roaster?** Yes, but, given the increasing trend towards homemade baking and the product’s ideal properties for this purpose, the Bread Maker focuses on bread making.
- 2. Does it get very dirty?** No, platinum silicon prevents food from sticking and the Bread Maker is very easy to clean. Also, there is only 1 container to wash.
- 3. Wouldn’t a bread making machine be better?** It’s different. Using the Lékué Bread Maker, bread is made in the traditional way, kneading by hand, and so bread is more “genuine” for consumers. It is also very easy to store, and takes up very little space.

**SALES INFORMATION**

Available Color: Brown  
Availability: 14<sup>th</sup> May



## RUSTIC BREAD RECIPE

### Ingredients:

200 g (1.5 cup) wheat flour

170 ml (5,70 fl oz) water

50 g (1/2 cup) rye flour

5 g (1 tsp) salt

5 g (0.18 oz) fresh yeast or 2 g (1 tsp) baking powder for bread

### Preparation:

1. Place all the ingredients in the Bread Maker and knead until you obtain a homogeneous, uniform, and elastic dough.
2. Leave to rest for 1 hour at room temperature covered with a cloth so it won't dry out.
3. Once rested, give the dough a slightly oval shape. Leave to rest for 30 further minutes and give it its final baguette shape.
4. Again, leave the dough to rest and ferment for a further 1 hour and 30 minutes. Afterwards, close the Bread Maker and bake in the preheated oven for 25-30 minutes at 392-428 °F (200-220°C).
5. Once baked, leave the bread to cool on a rack.

### DID YOU KNOW...?

- To bake moister bread, place a few ice cubes on the bottom of the oven while it bakes.
- For fluffier bread, leave to ferment at room temperature until its size doubles.
- Leave the bread to cool down on a rack to prevent the bottom from becoming soggy and soft.
- Selecting natural ingredients improves bread taste and quality.

