



Blunzn Sausage Loaf

🕒 160–180 Min   

Preparation

- 1 Make a starter dough by combining room temperature water, a little flour and yeast, and leave to rise for around 30 minutes.
- 2 Combine the sour cream with the eggs, butter, garlic, marjoram and salt.
- 3 Combine the starter dough, the remaining flour, the bread seasoning mix and the sour cream mixture into a smooth dough.
- 4 Allow to rise for a further 30 minutes.
- 5 Dice the blunzn sausage, place on a baking sheet, then place in the freezer for a short time. Fold the diced sausage into the dough.
- 6 Place in a floured banneton and allow to rise for 45 minutes.
- 7 Place on a baking sheet lined with baking parchment and bake the bread for around 45 minutes at 165 °C.

Ingredients 4 Portions

♦ = Kotányi Produkte

380 g	Sour cream
4	Eggs
150 g	Rye flour, smooth (960)
200 g	Wheat flour, smooth (700)
400 g	Blunzn sausage
1 pcs.	Cube of yeast
50 g	Butter
10 g	♦ Sea Salt, Coarse
1 tsp.	♦ Garlic Granules
1 tsp.	♦ Marjoram, Crushed
1 tsp.	♦ Farmhouse Bread Seasoning Mix

