

Blunzn Sausage Loaf

160–180 Min

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

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.