

Farmhouse Bread with Liptauer Cheese Spread

120–140 Min

Preparation

1. Mix the flour with the dry ingredients and Farmhouse Bread mix, then combine with the water and buttermilk. Knead for around 10 minutes then place in a bowl cover and allow to prove for 1 hour.
2. Meanwhile preheat the oven to 250°C (482°F). Brush a pot with oil and cover the base with baking parchment. Place in the oven with the door closed.
3. Carefully loosen the dough from the edge of the bowl and allow to slide into the preheated pot. Then put the lid on the pot and bake in the oven for around 50 minutes. Shortly before the end of the baking time, remove the lid so that a crust forms. Remove from the oven and allow to cool in the pot for a short time. Then remove the bread and allow to finish cooling on a rack.
4. To make the Liptauer cheese spread: Cream the butter in a bowl. Then stir in the curd cheese. Finely dice the bell pepper, pickles and capers and mix with the remaining ingredients. Season with salt and pepper to taste and enjoy.

Ingredients 6 Portions

= Kotányi Produkte

For the farmhouse bread

200 ml	Buttermilk
250 g	Rye flour
250 g	Wheat flour
200 ml	Water, lukewarm
1 pkg.	Yeast, dried
1 tbsp.	Linseed
1 tbsp.	Pumpkin seeds
1 tbsp.	Sunflower seeds
1 pkg.	Farmhouse Bread Seasoning Mix
1 pinch	Sea Salt, Coarse

For the Liptauer cheese spread

250 g	Curd cheese
1 tbsp.	Butter
2 Stk.	Pickles
1 tbsp.	Capers
1 Stk.	Red bell pepper
1 tsp.	Parsley, Chopped
0.5 tsp.	Chili Powder
1 pkg.	Liptauer Seasoning Mix
1 pinch	Sea Salt, Coarse