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PROOFING BASKET

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A proofing basket is used for fermenting bread doughs.

It ensures an optimal leavening process, protects the dough from drying out and stabilises its shape.

Bread that has been in a proofing basket has a larger crust when baked, which makes it taste more intense and aromatic.

# Use

1. The proofing basket must be absolutely clean.

Make sure that no dust particles or similar remain in it.

1. Flour it heavily with a mixture of 50% flour and 50% starch (corn or potato).

Never let oil get into the proofing basket for greasing.

1. Now put the bread dough into the floured basket.

If you want a special topping with flavour for your bread, you can sprinkle pips or seeds into the basket before putting the dough in.

1. Cover the proofing basket with a damp cloth and place the dough in a place that is warm and free from draughts. Please ensure that you do **not** place it near a heater, as the heating air can cause the dough to dry out.
2. After the required proofing time, turn the basket out onto a baking tray or baking stone and bake the bread according to the recipe.
3. Attention: A proofing basket must **never be put in the oven.**
4. Then clean the basket as follows.

# Cleaning

1. After removing the bread dough, the proofing basket needs time to dry. Place it in a well-ventilated place for this.
2. After drying, tap off the excess flour and brush the proofing basket dry with a commercially available brush.
3. In the case of frequent use, occasional disinfection is recommended.

To do this, simply place the basket in the oven for 30 - 45 minutes at approx. 120 °C.