



## Bread with chestnuts and cranberries



This sweet and salty taste surprises your taste buds.

**Preparation time:**

3H

**Cooking time:**

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

15 m

**Rating:**

★★★★★ (1 votes, average: 5.00 out of 5)

### Preparation



BY HAND

**Preparation:**

- 1 - In a bowl, mix flour and salt. Add warm water and the yeast.
- 2 - Stir with a spatula for 2 minutes. Mix again until a smooth dough forms.
- 3 - After finishing kneading with a roller on your desktop, your dough should be smooth and slightly elastic. Finally add the chestnuts and cranberries.
- 4 - Form a ball and place it in your container. Cover it with a damp cloth and let it ferment for 30 minutes in a warm place.
- 5 - - Divide the dough into 3 equal parts and shape them into a long loaf and place them on your baking sheet, keeping them separated by at least 10 cm.
- 6 - Leave them under damp cloth until it doubles in volume (about 45 minutes). Make incisions on top of bread with a knife.
- 7 - Spray water on the surface of the loaves. Bake in oven preheated to 220 ° C for 14 to 15 minutes.

Ingredients	
Flour (T55):	533 g
Water:	460 ml
Fresh Yeast:	33 g
Rye flour (T170):	133 g
Chunked chestnuts:	200 g
Cranberries:	133 g