



JERNEJ KITCHEN

COLORFUL SANDWICH BREAD

Fun, colorful, perfect for making with your kids, for picnics and birthdays.

MAKES 1 LOAF (800G / 28 OZ)
PREPARATION: 120 MINUTES
BAKE: 35 MINUTES

BREAD BASE

500 g all-purpose flour

10 g salt

10 g fresh yeasts

2 tbsp olive oil

ADDITION 1: GREEN HERBAL BREAD

370 ml water

1 bunch mixed fresh herbs
(coriander, parsley, oregano,
thyme...)

ADDITION 2: RED BEETROOT BREAD

370 ml beetroot juice, 100% natural

ADDITION 3: ORANGE CARROT BREAD

370 ml carrot juice, 100% natural

TOOLS AND EQUIPEMENT

stand mixer (optional)

plastic wrap or kitchen towel

bread pan

KNEAD INTO A DOUGH

Add the flour, salt, yeast, olive oil and your favorite addition (for example: If you are making the green herbal bread mix together the water and fresh herbs with an immersion blender, then add to the flour or if you are making the orange carrot bread, pour the carrot juice into the flour mixture) to a bowl of a stand mixer fitted with a dough hook. On low speed, mix until dough forms, for about 5 minutes or for about 10 minutes by hand.

PROOF

Cover the bowl with plastic wrap or kitchen towel and let rise at room temperature for 90 minutes or until dough has doubled in size.

PROOF

Grease the bread pan. Turn out the dough onto a floured surface. Knead and form the dough so that it fits the bread pan perfectly, then place the bread into a bread pan. Cover with plastic wrap or kitchen towel and let rise at room temperature for 60 - 90 minutes or until dough has doubled in size. Preheat the oven to 220 °C / 430 °F.

BAKE

Transfer the bread pan to the oven and bake for 30 - 35 minutes at 210 °C / 410 °F. Remove from the oven and let cool on cooling rack, then serve with your favorite spread, cheese or veggies. Enjoy.