

RECIPES

LÉKUÉ



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**BPA
FREE**


**100%
PLATINUM
SILICONE**

Concept and design by LÉKUÉ

With the Lékué Bread maker, weigh, knead and bake in just one product! Thanks to its versatility, you will be able to bake bread in the traditional way using just one recipient in a cleaner way, saving time and space. Its design as a partially closed bowl, allows steam to circulate inside, making the dough moist and preventing the bread from drying up. The side openings allow hot air circulation, giving bread a crusty and golden texture. Enjoy the taste and smell of traditional homemade bread. Made to withstand high cooking temperatures in ovens, microwaves and dishwashers, it maintains all its properties intact and can be reused as many times as needed.

PRECAUTIONS

It is recommended to wash the product before its first use. Place in the middle of the oven. Do not use the oven grill, as the heating elements may damage the Bread maker. Do not use directly over an open flame or source of heat. After baking, open carefully, as the steam concentrated inside may burn.

INSTRUCTIONS



1. Weigh the ingredients
2. Knead
3. Leave to ferment
4. Bake
5. Serve
6. Enjoy your fresh baked bread!

DID YOU KNOW...?

- To bake moister bread, place a few ice cubes on the bottom of the oven while it bakes.
- For fluffier bread, leave to ferment at room temperature until its size doubles.
- Leave the bread to cool down on a rack to prevent the bottom from becoming soggy and soft.
- Selecting natural ingredients improves bread taste and quality.

6-GRAIN BREAD

INGREDIENTS

2 cups (250 g) wheat flour • 5.5 fl oz (165 ml) water • 1 tsp (5 g) salt • 0.18 oz (5 g) fresh yeast or 1 tsp (2g) baking powder for bread • 0.35 oz (10 g) sesame grain • 0.35 oz (10 g) dark linseed grain • 0.35 oz (10 g) sunflower seeds • 0.35 oz (10 g) millet grain • 0.18 oz (5 g) poppy seeds • 1.7 fl oz (50 ml) water | For the crust: 0.35 oz (10 g) sesame grain • 0.35 oz (10 g) dark linseed grain • 0.35 oz (10 g) sunflower seeds • 0.35 oz (10 g) millet grain • 0.18 oz (5 g) poppy seeds • 1.7 fl oz (50 ml) water

PREPARATION

Mix the cereals in a bowl and spread them on an oven tray. Place the tray with the cereals in the oven for 5 min at 356°F (180°C) until they turn golden. Then place the cereals in a bowl, wet with 1.7 fl oz (50 ml) of water, and leave to cool in the fridge. To make the dough, mix the water and flour and knead. Leave to rest for 30 minutes at room temperature and add the fresh yeast or baking powder diluted in a little warm water and the salt. When the dough is almost kneaded, add the cereals and knead until they are homogeneously distributed. Cover the Bread Maker with a cloth and leave the dough to rest for two hours. Spread the cereals reserved for the finishing on a plate, slightly moisten the top of the dough, and coat with the cereals so they will stick. Once the dough is coated, leave to rest for an hour. Afterwards, close the Bread Maker and bake in the preheated oven for 25-30 minutes at 428°F (220°C). Once baked, leave the bread to cool on a rack.

BRIOCHE BREAD

INGREDIENTS

2 cups (250 g) flour • 3.37 fl oz (100 ml) water • 0.3 oz (8 g) fresh yeast or 1.5 tsp (4 g) baking powder for bread • 1.5 tbsp (20 g) sugar • 2.16 fl oz (64 ml) milk • 3 tbsp (43 g) butter at room temperature • 1 egg • 1 tsp (5 g) salt

PREPARATION

Knead all the ingredients except for the butter in the Bread Maker until you have a firm dough. Add the butter and knead again. Leave the dough to rest for 2 hours, covered with a cloth so that it won't dry out, and then shape into a loaf. Beat 1 egg and brush the dough with it. Set aside and leave to rest for 1 hour and a half at room temperature. Afterwards, paint the bread surface again with egg. Once the dough is brushed with egg, preheat the oven at 356°F (180°C), make a few cuts with a pair of scissors on the bread surface and place the Bread Maker closed in the oven between 30 and 45 minutes, until the bread surface turns golden. Finally, leave the bread to cool on a rack.



QUICK NO-KNEAD BREAD



INGREDIENTS

1 tsp of dried yeast gluten free • 5 fl oz (150 ml) of water • 1 tsp (3 g) of salt • 1½ cup (200 g) of bread mix gluten-free or wheat flour

PREPARATION

Add the yeast, salt and warm water into the bread maker. Mix well to dissolve. Then add the flour and the mix and mix together, without kneading, until smooth. Close the Bread Maker and set aside for 1 hour at room temperature or 10 hours inside a refrigerator. Once rested, cook at full power in the microwave for 3 minutes with the Bread Maker closed. For crunchier bread, bake in the oven until golden.

EASY-TO-MAKE NO-KNEAD BREAD

INGREDIENTS

3½ cups minus 2 Tbsp (400 g) wheat flour • 1½ cup (360 ml) water • 2 Tbsp (20ml) olive oil • ½ tsp (4g) salt • 1¼ tsp (5 g) yeast. (Some of the wheat flour can be replaced with wholemeal flour, whole wheat, rye, spelt etc.)

PREPARATION

Pour all of the ingredients into the Bread Maker. Mix it all together with a spatula. Close the Bread Maker and cover with a cloth or plastic film. Set aside to ferment, preferably overnight(*). Afterwards, bake in the preheated oven for 40 minutes at 392°F (220°C). Remove the bread from the mould and turn it over. Continue baking for around 10 minutes, with the bottom of the loaf face up. When the bread is done, it should sound hollow when you tap it.

**The dough must rest for at least 6-8 hours, at room temperature.*



RUSTIC CORNBREAD



INGREDIENTS

1½ cup (200 g) of bread mix gluten-free • 5.70 fl oz (170 ml) of water • ½ cup (50 g) of corn flour • 1 tsp (5 g) of salt • 1 tsp of dried yeast gluten free

PREPARATION

Put all of the ingredients in the Bread Maker and knead until the dough is smooth, uniform and elastic. Set aside at room temperature for 1 hour, covered with a cloth so that it does not dry out. Once rested, mould the dough until it has a slightly oval shape. Set aside for 30 minutes and then mold it into the final baguette shape. Set it aside again and let the dough ferment for a further hour and 30 minutes. Then close the Bread Maker and bake in an oven which has been preheated to 200-220°C for 25-30 minutes. Once baked, leave the bread to cool on a rack.

WHOLEGRAIN BREAD

INGREDIENTS

1½ cup (200 g) whole wheat flour • ½ cup (50 g) wheat flour • 5.50 fl oz (165 ml) water • 1 tsp (5 g) salt • 0.18 oz (5 g) fresh yeast or 1 tsp (2 g) baking powder for bread

PREPARATION

Place all the ingredients in the Bread Maker and knead until you obtain a homogeneous, uniform, and elastic dough. Leave to rest in the Bread Maker at room temperature for 1 hour and half, covered with a cloth so it won't dry out. Once rested, shape it into a baguette or loaf and leave to rest for 45 further minutes. Afterwards, close the Bread Maker and bake in the preheated oven for 25-30 minutes at 428°F (220°C). Once baked, leave the bread to cool on a rack.

