

WESTMARK
DO IT SIMPLY!

ÄHRENS CHE



RECIPES

ÄHRENSACHE



Baking tins for rolls, baguettes, small and large burger buns

Baking your own bread and eating healthily and sustainably is trendier than ever before. Today, people consciously choose which ingredients they put into their bread.

Under the title “Ährensache”, the new Westmark baking tin group for rolls, burgers and baguettes joins the previous “Back Meister” articles.

The special perforation of the wall ensures ideal heat distribution and enables a great, crispy baking result.

So you have the delicious and wonderful smell of fresh bread in your own bakery.





SPELT ROLL

Ingredients:

- 375 g light spelt flour (Type 630)
- 125 g wholemeal spelt flour (Type 630)
- 10 g dry yeast
- 1 tsp salt
- 1 pinch sugar
- 300 ml water (lukewarm)

Preparation:

1. Mix all ingredients together and knead for approx. 5 minutes to form a smooth dough.
2. Cover the dough with a kitchen towel and let it rise in a warm place for about 30 minutes.
3. Preheat your oven to 220°C (top and bottom heat).
4. Divide the dough into 9 portions with lightly floured hands. Round the dough on a floured work surface and place in the lightly greased Westmark bread roll baking tin. Then carefully cut the dough with a sharp knife and sprinkle with a little water.
5. Bake for about 8 minutes before turning the temperature down a little. Then bake for another 8 minutes until golden brown.

TIP: Place a small ovenproof bowl of water on the bottom of the oven. This will create ideal humidity in the oven and your buns will be nice and crispy without drying out!



Ingredients:

- 500 g wheat flour (Type 550)
- 15 g fresh yeast
- 10 g salt
- 300 ml water (lukewarm)

Preparation:

1. Knead all the ingredients for 7 minutes to a smooth dough and then let it rest for 10 minutes.
2. Form the dough into 9 equal balls and let them rest for 30 minutes.
3. Meanwhile, place an ovenproof water dish on the bottom of the oven and heat your oven to 220°C (top and bottom heat).
4. Put the dough balls in the lightly buttered Westmark bread roll baking tin and carefully cut into them with a sharp knife.
5. Bake the rolls for about 18 minutes on the middle shelf.



THE CLASSIC - WHEAT ROLL



POTATO ROLL

Preparation:

1. Peel the potatoes, cut them into cubes and boil them with a little salt until soft. Mash the potatoes and let them cool.
2. Soften the yeast in lukewarm water and add the yeast water to the mashed potatoes.
3. Let the seeds also swell in warm water, but then carefully pour off the water again.
4. Add all the ingredients to the mashed potato and mix the dough for about 10 minutes. Then cover and leave to rest for 30 minutes.
5. Preheat your oven to 190°C (top and bottom heat).
6. Divide the dough on a floured work surface into 9 equal pieces and form them into balls.
7. Place them in the lightly greased Westmark bread roll baking tin and carefully cut them with a sharp knife.
8. Bake them in the preheated oven for 30 to 40 minutes until golden brown.

TIP:
Do not add water to the dough too early! It will become softer and softer during the kneading process. However, if it is too soft, stir in a little flour.

Ingredients:

- 200 g potatoes
- 125 g wheat flour (Type 405)
- 75 g wholemeal flour
- 1 tsp dry yeast
- 1 tsp salt
- 1 tbs olive oil
- 40 ml water (lukewarm)
- 1 tbs sunflower seeds, linseeds, poppy seeds - to taste



Ingredients:

- 500 g spelt flour (Type 630)
- 1/4 cube yeast
- 1 pinch salt
- 1 pinch sugar
- 300 ml water (cold)

Twisted Mini Baguettes



Preparation:

1. Knead all the ingredients for 5 minutes then leave to rest in the fridge for 12 hours.
2. On the next day: Place an ovenproof dish filled with water on the bottom of the oven and preheat the oven to 230°C (top and bottom heat).
3. Place the dough on a floured work surface and divide into equal portions. Turn each piece of dough in on itself and put it into the wells of the lightly greased Westmark mini baguette tin.
4. Bake the mini baguettes for about 15 minutes at 230°C.
5. Then turn the temperature down a little and bake for another 15 minutes until browned.



Preparation:

1. Heat the milk and dissolve the yeast in it.
2. Mix the yeast milk with sugar, oil, margarine, salt, flour and egg until smooth and knead well.
3. For the filling, cut the olives, feta cheese and dried tomatoes into small cubes.
4. Divide the dough into 4 equal pieces and shape them into ovals on the floured work surface. Afterwards, flatten them a little so that you can spread the filling in the middle.
5. When filling, make sure that the edge remains without filling. Then fold the ends towards the middle and press them together. You can also roll up the pastry with the filling.
6. Place the filled pastries seam side down on the lightly greased Westmark Mini Baguette tin, cover and leave to rest for 30 minutes. Place an ovenproof water dish on the bottom of the oven and preheat your oven to 200°C (fan oven).
7. Before baking, cut the top of the baguettes and bake them for about 20 minutes until browned.

Ingredients:

- 500 g light flour (gluten-free)
- 1 cube yeast
- 1 egg
- 1 tsp sugar
- 1 tsp salt
- 50 ml olive oil
- 50 g margarine
- 300 ml milk
- 50 g olives, feta cheese and dried tomatoes (each)

Small,
gluten-free,
Italian



Baguette Francois



Ingredients:

- 500 g wheat flour
- 15 g fresh yeast
- 10 g salt
- 1 pinch of sugar
- 400 ml water (lukewarm)

Preparation:

1. Dissolve the yeast in lukewarm water and then add the remaining ingredients. Mix everything together and let the dough rest, all covered, for about 2 hours.
2. Prepare an ovenproof bowl with water and place it on the bottom of the oven. Preheat the oven to 230°C (top and bottom heat).
3. You do not need to work the dough any further. Remove it from the bowl, divide it into 3 pieces by using a dough scraper and place the 3 pieces of dough into the Westmark baguette baking tin, which has been lightly greased. Dust with flour for an original rustic look.
4. Carefully carve the pastries with a sharp knife and bake the baguettes for about 25 minutes.




Walnut Cashew Baguette

Ingredients:

- 250 g wheat flour
- 250 g wholemeal spelt flour (Type 630)
- 20 g fresh yeast
- 1 tsp salt
- 75 g walnuts
- 75 g cashew nuts
- 350 ml water (luke-warm)

Preparation:

1. First chop the nuts into small pieces and dissolve the yeast in the water.
2. Mix all the ingredients together, except for the chopped nuts, and knead for about 5 minutes. Then work in the nuts.
3. Cover the dough and leave it to rest in a warm place for 1 hour.
4. Divide the dough into 3 equal pieces with lightly floured hands and shape them into oblong dough pieces.
5. Place them in the lightly greased Westmark baguette baking tin and then carefully score the dough pieces with a sharp knife. Dust them with a little flour and leave them to rest for another 30 minutes.
6. Preheat your oven to 225°C (top and bottom heat).
7. Bake for 20 minutes with a little water for a crispy result.



TIP: By scoring the dough piece, you create a predetermined breaking point, so-called. This gives you a greater chance that the baguette will not tear at any other, unwanted point during baking.



BIG BUN CLASSIC

Ingredients:

- 200 g wheat flour (Type 550)
- 1/2 cube yeast
- 5 g salt
- 15 g sugar
- 35 g butter (melted)
- 80 ml water (lukewarm)
- 1,5 tbsp milk
- 1 egg
- 1 tbsp sesame seeds

Preparation:

1. Mix water, milk and sugar until you have a smooth mixture and then add the yeast. Leave to rest for about 10 minutes.
2. Whisk the egg in a bowl. Then add flour, salt, butter and half of the beaten egg to the yeast mixture. Mix until you have a smooth dough.
3. Let the dough rest again, covered in a warm place, for 1 hour.
4. Divide the dough into 4 pieces and form the portions into balls with lightly floured hands. Then place them in the lightly greased Westmark burger baking tin and let the dough rest for a last time for 1 hour.
5. Place an ovenproof water dish on the bottom of the oven and preheat your oven to 200°C (top and bottom heat).
6. Mix the remaining egg with a little milk and water and brush the buns with it. Then carefully sprinkle some sesame seeds on top.
7. Bake the burger buns for about 18 minutes on the middle shelf.



LOW-CARB BURGER BUNS



TIP:
The egg yolk you don't need is good for attaching the sesame seeds to the bun before baking. Simply whisk together, apply and spread the sesame crumbs on the bun.

Preparation:

1. Separate the eggs and put the yolk aside, as you don't need it. Then mix all the ingredients together except for the water.
2. Add the hot water and knead everything into a smooth dough. Leave to soak for about 15 minutes.
3. Preheat your oven to 200°C (top and bottom heat).
4. Divide the dough with lightly floured hands into 4 equal pieces and form them into balls. Then put them into the lightly greased Westmark burger baking tin.
5. Bake in the preheated oven for about 20 minutes until golden brown.

Ingredients:

- 125 g almond flour
- 30 g psyllium husks
- 8 eggs
- 2 tsp baking powder
- 2 tsp salt
- 2 tbsp olive oil
- 2 tbsp apple cider vinegar
- oregano seasoning
- 200 ml water (hot)



Ingredients:

- 175 g wheat flour (Type 550)
- 5 g dry yeast
- 15 g butter
- 7 g sugar
- 1 tsp salt
- 1 egg
- 75 ml milk (warm)
- 1 tbsp sesame seeds



MINI-CLASSICS

Preparation:

1. Mix the warm milk, yeast and sugar together and let everything rest for 30 minutes.
2. Separate the egg yolks from the egg whites and set the yolks aside.
3. Add the salt, flour and egg white to the milk mixture. Knead everything together well. Let the dough rest for 1 hour.
4. Put the dough on a floured work surface and shape it into 12 ball-shaped pieces. Place the balls in the wells of the lightly greased Westmark mini burger baking tin. Leave to rest for another 30 minutes.
5. Place an ovenproof bowl filled with water on the bottom of the oven and preheat the oven to 200°C (top and bottom heat).
6. Whisk the egg yolk with a little water and milk, brush over the patties and sprinkle with the sesame seeds.
7. Bake the mini burger buns for about 15 minutes.



Preparation:

1. Mix the sugar, water, milk and yeast together and leave to rest for 10 minutes.
2. Then add the rest of the ingredients, except for the sesame seeds and 1 egg.
3. Knead the dough for about 5 minutes. It is advisable to wear gloves, as the squid ink will stain.
4. Cover the dough with a kitchen towel and leave it to rest in a warm place for 1 hour.
5. Divide the dough into 12 equal pieces and shape them into balls on a floured work surface.
6. Place the dough into the lightly greased Westmark mini burger baking tin, cover again and leave for another 60 minutes.
7. Whisk the 2nd egg with a little water and milk and carefully brush the buns with the mixture. Then sprinkle the sesame seeds on top.
8. Put an ovenproof water dish on the bottom of the oven and preheat your oven to 200°C (top and bottom heat).
9. Bake the buns for about 10 minutes until browned.

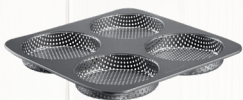
Ingredients:

- 525 g wheat flour (Type 550)
- 1 cube yeast
- 2 eggs
- 35 g sugar
- 8 g salt
- 80 g butter (soft)
- 4 tbsp. milk
- 200 ml water (warm)
- 28 g squid ink/sepia
- 1 tbsp. sesame seeds

BLACK MINI BUNS



Burger bun baking tin »Big«
Art.-No. 3270 2260



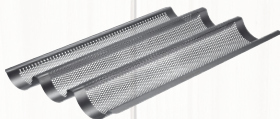
Burger bun baking tin »Mini«
Art.-No. 3371 2260



Baguette baking tin »Mini«
Art.-No. 3272 2260



Baguette baking tin »Long«
Art.-No. 3398 2270



Bread roll baking tin
Art.-No. 3273 2260



Fermentation baskets round
Art.-No. 3206/
3207/3208 2270



Fermentation baskets oval
Art.-No. 3202/
3204/3234 2270



Fermentation baskets with decor and cover
Art.-No. 3235/
3236/3237 227B



Covers for baskets
Art.-No. 3201 bis
3213 226A/B/K



Bread and baguette bag
Art.-No. 3210/
3211 2270



Bread tin, extendable
Art.-No. 3293 2270



Mini hamburger press »Trio«
Art.-No. 6223 2260



Hamburger press »Uno«/»Uno Plus«
Art.-No. 6231/
6232 2260



Hamburger press »Vario«
adjustable patty sizes
Art.-No. 3225 2260



Barbecue tongs »Classic Wood«
Art.-No. 1627/
1628/1629 2270



Set serving basket »Tapas + Friends«
Art.-No. 6919 2260



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