

BAKING DISHES

For perfect home baking



DENK



Simple and delicious home baking

It's becoming increasingly difficult to find good bread. Small bakeries that use their own recipes are being squeezed out by industrial-scale bakeries. So why not try baking your own bread? It's easy with our patented baking dishes!

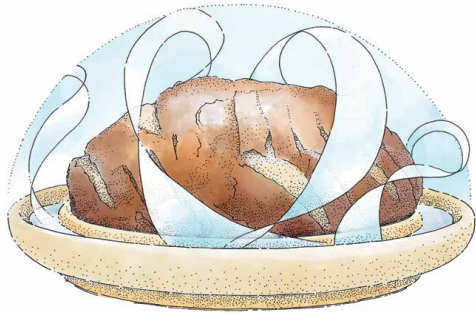
Discover the art of baking with our effortless, delicious, tried and tested recipes. Bread and cakes baked with our baking dishes are as good as if they were baked in a professional wood-fired oven.

For optimal storage, we also offer a breathable bread bin with linen cover.

The “secret” of our baking dishes

The patented baking channel is what makes Denk baking dishes unique. You fill it with water before putting the baking dish and dough in the oven. The even evaporation during baking causes a layer of moisture to form directly on the bread or cake. This results in a wonderful crust that makes a real difference to the taste of your baking.

The crust is particularly important for bread because it contains the flavour carriers and essential ingredients and protects the bread.



Our fireproof *CeraFlam*[®] ceramic

Denk baking dishes are made of heat-retaining *CeraFlam*[®] ceramic. Just like in a real wood-fired oven, it promotes even crust formation without burning, even on the underside.

CeraFlam[®] is food safe. Bread baked with Denk baking dishes not only tastes delicious but also stays fresh for a long time. You'll be amazed how easy it is to make bread and cakes.



Baking lore

Sourdough

Mix 75 g flour with 75 ml water and leave to stand in a warm place for 24 hours. Add 75 g flour and 75 ml water another two times, mix and leave to stand for 24 hours each time until the sourdough forms bubbles.

Bread starter

For what is known as “autolysis”, mix flour with water and part of the sourdough culture and rest for ½ - 3 days depending on temperature. A slowly cultivated bread starter guarantees bread that is easy to digest, with an aromatic flavour and a long shelf life.

Tap test

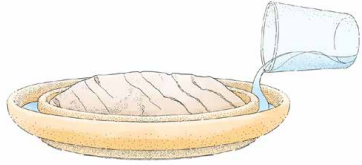
When the baking time is finished, put on some gloves, remove the bread from the mould and tap its base. It should sound dull and hollow. If it doesn't, bake for a further 10 minutes and test again.

Wooden skewer test

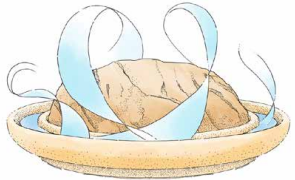
When the baking time is finished, insert a wooden skewer into the dough at the thickest point. There should no longer be any wet dough sticking to the wood.



How it works



Preheat the baking dish well (15-25 min.), put a little flour, semolina or coarse meal into the baking dish, put the dough into the dish and fill up the water channel with hot water. We recommend some baking paper cut to size if the dough is soft or greasy.



A cloud of steam forms in the oven that keeps the dough moist and elastic, allowing it to rise as well as possible.



Heat radiates deeply and evenly from the ceramic so the bread is baked perfectly right through to its centre. A delicious, crispy crust forms as soon as the water has completely evaporated.

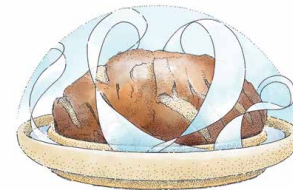




Bread & Cake

Does anything smell more delicious than freshly baked bread – warm and straight out of the oven, with a crispy crust? Is there anything like the taste of fresh Easter stollen bread or a piece of heavy, moist Christmas stollen baked using the best traditional recipes? Heaven on earth for food lovers. However, serving up successfully baked bread or delicious cake on time isn't easy. But the *Bread&Cake* baking dish can transform any hobby baker into a universally admired pro baker in an instant, not least thanks to our lovingly and patiently tried recipes.

Tip: Always preheat the baking dish well (15-20 minutes). This will help you get the best out of the baking properties of the heavy ceramic.



Ø 30cm | H 4cm | 2kg

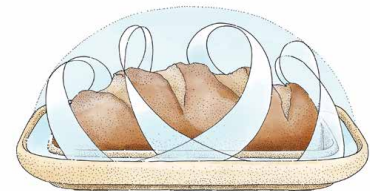


Bread&Cake XL

Our XL Baking Dish made of *CeraFlam*[®] is suitable for recipes with up to 1,500 g flour. This gives the bread a final baked weight of up to 3,500 g, which will easily satisfy even a large family. But *Bread&Cake XL* can do more than just bake wonderful bread.

The baking dish is also excellent for pizza and cake. The results are comparable with a professional wood-fired oven. But don't worry – it's all very easy and straightforward.

Tip: Always preheat the baking dish well (15-20 minutes). This will help you get the best out of the baking properties of the heavy ceramic.



L 38 cm | B 28 cm | H 5 cm | 3.1 kg

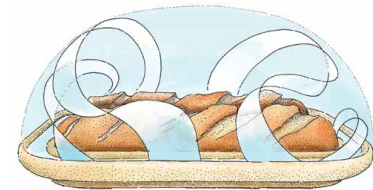


Baguette Baker

A freshly baked baguette is a treat for all the senses and a must for the breakfast table.

A crispy crust and a moist, light inside are the hallmarks of a good baguette. The patented water channel makes both possible, even without elaborate dough or French bakery training. But if you are looking for a challenge, why not try aromatic sourdough baguettes or sweet plaited buns.

Tip: Always preheat the baking dish well (15 - 20 minutes). This will help you get the best out of the baking properties of the heavy ceramic.



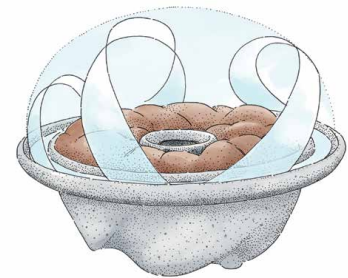
L 38cm | B 28cm | H 4cm | 2.9kg



Gugelhupf Maker

Our cake mould makes baking Gugelhupf cakes fun and easy. Targeted evaporation from the water channel ensures that your cake stays moist on the inside and prevents the crust from burning. The glazed *CeraFlam*[®] ceramic stores heat from the oven and bakes the dough evenly all the way through.

Our cake mould makes baking Grandma Bertha's Gugelhupf cake easy – even without years of experience. But the most important thing is that it really does taste delicious. Our Grandma's wonderful nut Gugelhupf has been with us our whole life. Now you can enjoy it too, because the original recipe is included.



Ø 32cm | H 9.5cm | 2.4kg



Bread Bin

Our *Bread Bin* is made of breathable *CeraNatur*[®] ceramic to keep bread and baked goods fresh for a long time. The combination of unglazed ceramic and a cover made of natural linen creates the perfect environment for storing bread, cakes and pastries. Both materials have a moisture-regulating effect and allow air to circulate in the *Bread Bin*, effectively preventing mould formation.

Fluting on the base of the container prevents baked goods from sitting directly on the bottom of the container and also encourages air circulation.

The *Bread Bin* is the perfect place to keep bread baked with the *Bread&Cake* baking dish.

Ø 35 cm | H 15 cm | Vol. approx. 8.5 L | 4.5 kg



Celtic Bowl

The *Celtic Bowl* has many talents. From pizza, through roast vegetables to fish dishes – it even looks great as a fruit bowl.

Its raised edge also makes it great for quiches and tarts. You can even serve food in the *Celtic Bowl* – from the oven straight to the table, so meals stay hot for a long time.

The highly heat-resistant *CeraFlam*[®] ceramic can also safely be put on charcoal or gas grills or even used directly on fire or embers.

Tip: Always preheat the Celtic Bowl well before putting it in the oven (15-20 minutes). This will help you get the best out of the baking properties of the heavy ceramic.

Ø 37,5cm | H 4cm | 2,6 kg



Pizza Stone

The Denk *Pizza Stone* is made of fireproof ceramic. *CeraFlam*[®] is proven to be food-safe, flavour-neutral, robust, durable and capable of storing enormous amounts of heat. All properties that are essential for making good pizza.

The Denk *Pizza Stone* stores a lot of heat over a long time. You leave it in the oven while you bake as many pizzas as you like, one after the other. This conserves energy and allows you to treat lots of guests to pizza. You should therefore have the required number of pizzas ready before you bake the first one. At the right temperature and with thin dough, pizzas don't take long to make.

You can also use the *Pizza Stone* on an open fire, whether it's a brazier or gas or kettle BBQ.

Tip: Always preheat the *Pizza Stone* well (15-20 minutes). This will help you get the best out of the baking properties of the heavy ceramic.

Ø 34 cm | H 2 cm | 3.0 kg



Rye bread

Ingredients for *Bread&Cake*:

500g rye flour (type 997), 150g spelt flour (type 630), 20g salt, 5g yeast, 75-100g sourdough, 400 - 500ml lukewarm water.

Double the quantity for the *XL Baking Dish*.

TIP

Mix ground bread spices into the main dough to taste. Classic spices are caraway, coriander, fennel, aniseed and fenugreek.

PREPARATION

Mix the rye flour, sourdough and water into a bread starter and leave to rest in a cool place for 16-20 hours. Knead into a firm main dough with spelt flour, salt, yeast and any spices and shape into a loaf. Leave in a proving basket or on a floured wooden board for 1-3 hours. Then dust the surface with flour and score it. Preheat the baking dish to 250°C, sprinkle with flour, put in the dough and fill up the water channel. Bake for 45-60min. Use the tap test to check whether the bread is baked all the way through.



Wholegrain bread with sesame seeds

Ingredients for *Bread&Cake*:

300g spelt flour, 130g rye flour, 70g barley flour, 150g sesame seeds, 1.5 pck. dried yeast, 75 -100g sourdough, 2tsp ground coriander (or other bread spice), 350ml lukewarm water, 20g salt.

Double the quantity for the *XL Baking Dish*.

PREPARATION

Mix the dry ingredients and knead into a firm dough with the sourdough and water. Shape into a loaf, cover and leave to rise on a floured board for around 1 hour. Brush the surface with water and sprinkle on the remaining sesame seeds. Preheat the baking dish in the oven to 220°C. Fill the water channel with hot water and put the dough into the baking dish. Reduce the temperature to 200°C (fan 190°C) after 10 minutes and bake the bread for at least 50 minutes. Use the tap test to check whether the bread is baked all the way through.



Ciabatta

Ingredients for *Bread&Cake*:

500g wheat flour, 2 pck. dried yeast or 1.5 cubes of fresh yeast, up to 15g salt, 250ml hot water, 3 tablespoons milk, 1-2 tablespoons good-quality olive oil, a little semolina.

Double the quantity for the *XL Baking Dish*.

PREPARATION

Mix the dough and knead firmly for 2 to 3 min. (with bread starter if using fresh yeast), place on a floured board, brush with oil and leave to rise in a warm, quiet place for around 80 min., knead thoroughly again and sprinkle with semolina. Leave the dough to rise for a further 60 min. Preheat the baking dish at 220°C (fan 210°C), add water to the baking channel and then bake for approx. 25 min. You can also mix olives and rosemary into the dough if you like.



Seed bread (low carb / high protein)

Ingredients for *Bread&Cake*:

500g wheat flour, 2 pck. dried yeast or 1.5 cubes of fresh yeast, up to 15g salt, 250ml hot water, 3 tablespoons milk, 1-2 tablespoons good-quality olive oil, a little semolina.

Double the quantity for the *XL Baking Dish*.

PREPARATION

Mix the dough and knead firmly for 2 to 3 min. (with bread starter if using fresh yeast), place on a floured board, brush with oil and leave to rise in a warm, quiet place for around 80 min., knead thoroughly again and sprinkle with semolina. Leave the dough to rise for a further 60 min. Preheat the baking dish at 220°C (fan 210°C), add water to the baking channel and then bake for approx. 25 min. You can also mix olives and rosemary into the dough if you like.



Baguette

Ingredients for *Baguette Baker*:

400 g wheat flour (type 550), 1½ tsp salt, 1 pinch of sugar, 1/4 cube of fresh yeast, a little flour for working the dough

TIP

Leaving the dough with a little yeast to rest overnight in a cool place results in especially hearty and crusty dough.

PREPARATION

Mix the flour, salt and sugar in a bowl. Crumble in the yeast. Add 270 ml lukewarm water and knead until the surface of the dough is smooth. Cover and leave to rest for 2-3 hours. Put the dough on a heavily floured work surface and halve it. Shape each piece into an approx. 40 cm long strand, dust with a little flour, cover and rest for 30-60 min. Preheat the *Baguette Baker* in the oven at 230°C, then fill the water channel and put the floured dough into the dish and bake for approx. 30 min.



Poppy seed braid

Ingredients for *Baguette Baker*:

400 g flour, ½ cube of yeast, 100 ml milk, 50 g sugar, 50 g butter, 1/4 tsp salt, 1 egg

Poppy seed filling

200 ml milk, 200 g ground poppy seeds, 80 g sugar, 1/4 tsp salt, 2 tbsp butter, grated lemon zest

PREPARATION

Dissolve the yeast in lukewarm milk with a little sugar and stir into a hollow in the flour. Cover the dough and leave to rise for a further 10 min. Add the rest of the milk to the flour along with the sugar, butter, salt and egg and knead the dough. Leave to rise for 1 h. Knead thoroughly, quarter and roll out into strips approx. 30 cm long. To make the filling, bring the milk to the boil, stir in the rest of the ingredients and simmer for 2-3 min. Spread the filling onto the dough, roll up and plait each of the two strands into a braid. Preheat the *Baguette Baker* in the oven at 180°C. Gently turn over both plaits in the flour, put them in the hot baking trays and fill up the water channel. Baking time approx. 40 min.



Ceramicist bread

Ingredients for *Bread&Cake*:

250g flour, ½ cube of yeast, 1 tsp sugar, a little milk, 1 tsp salt, 1 tbsp olive oil, approx. 150ml lukewarm water

Double the quantity for the *XL Baking Dish*.

PREPARATION

Knead all of the ingredients into a dough. Quickly brown 3 diced onions and 200g diced bacon and add to the remaining dough. Preheat the baking dish in the oven at 200°C in good time. Allow the dough to rise for approx. half an hour and place it in the pre-heated, floured baking dish. Pour approx. 150ml hot water into the water channel and bake for approx. 45 min. at 200°C (top/bottom heat).



Pizza dough

Ingredients to serve 6:

650g wheat flour (type 550 / Tipo 00), ½ cube yeast, ½ tsp sugar, 2 tsp salt, 400-450ml lukewarm water

TIP

Leave the dough to rise in the fridge overnight. This will result in a crispier and more flavourful pizza base.

PREPARATION

Stir the yeast and sugar into a little water, pour into a hollow in the flour and mix with a little flour. Leave to rise for approx. 10 min. Then mix / knead the dough and divide it into 6 portions. Shape into round balls, cover and leave to rise for 20-30 min. In the meantime, preheat the baking dish in the oven. Shape the pieces of dough to the desired size and give them the topping you want. We recommend approx. 60g sauce per pizza. Bake at 230-250°C for approx. 10-12 min. until the dough develops golden brown areas.



Christmas stollen

Ingredients for *Bread&Cake*:

400g flour, 1-1.5 cubes of fresh yeast, 125 ml lukewarm milk, 200g lukewarm melted butter, 1 egg, 100g sugar, 1 pinch of salt, 4 cl rum, 250g raisins, 100g candied lemon / orange peel (chopped), 100g chopped almonds.

For brushing:

50g lukewarm melted butter, icing sugar.

Double the quantity for the *XL Baking Dish*.

PREPARATION

Make yeast dough with a bread starter, knead well and work in the fruit and almonds. Cover the dough and leave to rise at room temperature for approx. 60 min. Preheat the baking dish at 180°C (fan 170°C) for 15-20 min. Flour the dish, put it in the oven with the stollen and fill up the water channel. Bake the stollen for 50-60 min. If it passes the wooden skewer test, coat with melted butter and dust with icing sugar. Coat again before cutting.



Streusel cake

Ingredients for *Bread&Cake*:

Dough

100g flour, 1/4 cube of yeast, 1 tsp sugar, 50ml milk, 20g butter, 20g sugar, 1 pack vanilla sugar

Streusel

100g flour, 75g sugar, 75g cold butter, 1 pack vanilla sugar, 1 pinch of cinnamon

Double the quantity for the *XL Baking Dish*.

PREPARATION

Mix the yeast with the sugar and a little lukewarm milk, pour into a mould in the flour, cover and leave to rise for around 10 min. Now knead with the remaining ingredients to make a smooth dough. The dough must come away at the edge. Cover and leave to rise in a warm place for approx. 20 min. Mix the streusel ingredients with a fork. Preheat the baking dish in the oven at 175°C. Cover your hands with flour and spread out the dough in the mould. Sprinkle on the streusel and bake at 175°C for approx. 20 min. After baking, coat the edge of the cake with melted butter.



Grandma Bertha's Gugelhupf

Ingredients for *Gugelhupf Maker*:

1 cup = 150g

1 cup flour, 2 cups ground, roasted nuts (3/4 hazelnuts, 1/4 almonds), 1.5 cups sugar, 1 cup yoghurt, 3 eggs, 1 cup butter, vanilla (sugar), 1 good pinch of salt, 1 small pack of baking powder, icing sugar.

PREPARATION

Put all of the ingredients into a bowl and mix well using a hand-held mixer. Grease the cold mould well with butter and sprinkle with breadcrumbs. Put the dough into the mould, fill the water channel with water and bake the Gugelhupf on the lowest shelf of a preheated oven at 180°C top and bottom heat for 1 hour. Allow to cool down in the mould and turn upside down. Dust with icing sugar.



Chocolate Gugelhupf

Ingredients for *Gugelhupfbäcker*:

1 cup = 150g

2 cups flour, 1 cup cocoa powder, 1 cup dark chocolate, 1.5 cup sugar, 1 cup yoghurt, 1/2 cup milk, 3 eggs, 1 cup butter, vanilla (sugar), 1 good pinch of salt, 1 small pack of baking powder, icing sugar.

PREPARATION

Put all of the ingredients into a bowl and mix well using a hand-held mixer. Grease the cold mould well with butter and sprinkle with breadcrumbs. Put the dough into the mould, fill the water channel with water and bake the Gugelhupf on the lowest shelf of a preheated oven at 180°C top and bottom heat for 1 hour. Allow to cool down in the mould and turn upside down. Dust with icing sugar.

Hints & tips

- The results will be just as good whether you bake with top or bottom heat, hot air or gas. Hot air offers the advantage of being able to bake with two baking dishes at the same time.
- Only open the oven during baking if you need to.
- Baking time can be adjusted according to whether you prefer a darker or lighter crust.
- Leave to cool either on a cooling tray or in the baking dish.
- Make use of the heat from the oven and the baking dish by baking something else straightaway.
- Wrap the bread in a dish towel to keep it moist and fresh for longer.
- Electric cookers don't all have the same voltage and this can affect the baking time.
- The temperature in the oven sometimes won't be the same as the temperature displayed on the cooker. You might need to make some adjustments.
- The ingredients for baking should be at room temperature when you work with them.
- Each of the dough rising times can be extended.
- Salt is an individual flavour enhancer so we have given approximate quantities.
- Please ensure that moisture does not get into the baking dish because this could cause the dough to stick.

Care & use

- All Denk baking dishes, the *Gugelhupf Maker*, the *Pizza Stone* and the *Celtic Bowl* can be washed by hand using washing-up liquid. Once clean, leave them somewhere well-ventilated for a few days to dry out.
- Grease that penetrates into the ceramic can alter its colour. This patina will not impair the taste.
- If there is still water left in the water channel at the end of the baking time, carefully remove the hot baking dish from the oven and pour away the water.

UNIQUE CERAMICS
SINCE 1964

Natural, durable
materials

—

Respect for
people and nature

—

Made by hand
in Coburg

DENK

Denk Keramische Werkstätten
Neershofer Straße 123–125 · D-96450 Coburg

+49 (0)9563-51332-0 · kundenservice@denk-keramik.de
www.denk-keramik.de