



SPICED BREAD



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for 16 bars 15x4 cm

SOAKING SYRUP

Ingredients	Total weight: ~ 460 g	100%
• Water	345 g	75%
• Caster sugar	69 g	15%
• Orange liqueur	55 g	10%

- 1 Pour the water and caster sugar into a saucepan and bring them to a boil.
- 2 Turn off the heat and add the orange liqueur. Stir the syrup with a whisk.
- 3 Transfer the syrup into a clean bowl and let it cool down at room temperature. The finished syrup can be kept in the fridge for about a month.
- 4 Heat the syrup to about 40-50 °C / 104-122 °F before using it on your spiced bread.

SPICE MIX

Ingredients	Total weight: ~ 100 g	100%
• Anise powder	30 g	30%
• Cinnamon powder	24 g	24%
• Coriander powder	15 g	15%
• Clove	10 g	10%
• Ginger	24 g	24%

- 1 Put all the spices into a small food processor and grind them into a fine powder.
- 2 Transfer the mixture into an airtight container. Like this it can be conserved for a few months at room temperature. Avoid putting it in the cold, especially not in the freezer.

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Ingredients	Total weight: ~ 2375 g	100%
• Chestnut honey	487 g	20%
• Flower honey	487 g	20%
• Milk	470 g	19%
• Wholemeal flour	751 g	32%
• Baking soda	15 g	<1%
• Baking powder	21 g	<1%
• Almond powder	75 g	3%
• Sea salt	6 g	<1%
• Egg yolks	60 g	2%
• Orange zest	17 g	<1%
• Lemon zest	17 g	<1%
• Spice mix	14 g	<1%

- 1 Heat up one honey and milk separately to 50 °C / 122 °F and pour them into a mixer bowl. Add the honey which is cold. Mix the mixture with a whisk.
- 2 In a separate bowl mix the wholemeal flour, baking soda and baking powder using a whisk.
- 3 Transfer the dry ingredients into the bowl of the stand mixer and combine the mixture with a whisk attachment.
- 4 Then incorporate the almond powder, the spice mix and the salt and mix the mixture again.
- 5 Introduce the eggs and zest citrus fruits into the batter. Mix the batter with a spatula.
- 6 Pour the batter into a baking frame measuring 40 x 30, placed on a baking sheet lined with a silicone mat. Fill the frame by 1/2. Then spread the batter in an even layer.
- 7 Bake the spiced bread in a fan oven at 160 °C / 320 °F for about 45 minutes.
- 8 First, brush the upper part of the baked spiced bread with the soaking syrup and give it some time to soak in. Then remove the frame and apply the syrup on the sides, too.
- 9 Cover the spiced bread with cling film to protect it from drying out and leave it like this for 12 hours before cutting and preparing it for tasting.
- 10 Turn the spiced bread over a piece of parchment paper and remove the silicone mat. Then again turn the spiced bread over.
- 11 Cut it in half, trim off the edges and cut the strips about 15 cm long by 4 cm wide. Feel free to adapt the size of the strips as you wish according to your packaging.
- 12 The cut spiced bread should be put immediately in a well sealed airtight packaging. Like this, it can be easily kept for two months at room temperature.