

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 2.6 oz. flour with 2.5 fl. oz. water and leave to stand in a warm place for 24 hours. Add 2.6 oz. flour and 2.5 fl. oz. 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 11.8 in | H 1.5 in | 4.4 lbs

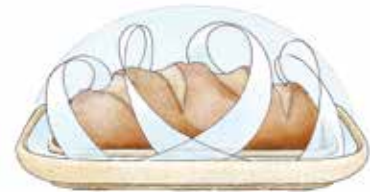


Bread&Cake XL

Our XL Baking Dish made of *CeraFlam*[®] is suitable for recipes with up to 3.3 lbs. flour. This gives the bread a final baked weight of up to 7.7 lbs. 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.

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L 15 in | W 11 in | H 2 in | 6.8 lbs



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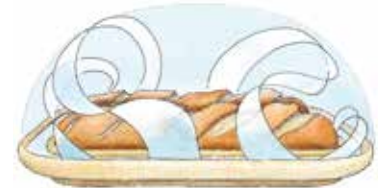


Baguette Baker

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.

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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 13.7 in | H 6 in | Vol. approx. 0.3 ft³ | 10 lbs



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 / 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 13.3 in | H 0.8 in | 6.6 lbs



Rye bread

Ingredients for *Bread&Cake*:

17.6 oz. rye flour (type 997), 5.3 oz. spelt flour, 0.7 oz. salt, 1.8 oz. yeast, 2.6 - 3.5 oz. sourdough, 13.5 - 16.9 fl. oz. 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 480°F, sprinkle with flour, put in the dough and fill up the water channel. Bake for 45-60 min. Use the tap test to check whether the bread is baked all the way through.



Wholegrain bread with sesame seeds

Ingredients for *Bread&Cake*:

10.6 oz. spelt flour, 4.6 oz. rye flour, 2.5 oz. barley flour, 5.3 oz. sesame seeds, 1.5 pck. dried yeast, 2.6 - 3.5 oz. sourdough, 2 tsp ground coriander (or other bread spice), 11.8 fl. oz. lukewarm water, 0.7 oz. 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 430°F. Fill the water channel with hot water and put the dough into the baking dish. Reduce the temperature to 390°F (fan 370°F) 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.



Seed bread (low carb / high protein)

Ingredients for *Bread&Cake*:

17.6 oz. wheat flour, 2 pck. dried yeast or 1.5 cubes of fresh yeast, up to 0.5 oz. salt, 8.5 fl. oz. 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 430°F (fan 410°F), 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.



Wholegrain bread with sesame seeds

Ingredients for *Bread&Cake*:

10.6 oz. spelt flour, 4.6 oz. rye flour, 2.5 oz. barley flour, 5.3 oz. sesame seeds, 1.5 pck. dried yeast, 2.6 - 3.5 oz. sourdough, 2 tsp ground coriander (or other bread spice), 11.8 fl. oz. lukewarm water, 0.7 oz. 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 430°F. Fill the water channel with hot water and put the dough into the baking dish. Reduce the temperature to 390°F (fan 370°F) 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.



Baguette

Ingredients for *Baguette Baker*:

14 oz. wheat flour (type 550), 1½tsp salt, 1 pinch of sugar, ¼ 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 9fl.oz. 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. 1.3 ft. long strand, dust with a little flour, cover and rest for 30-60 min. Preheat the Baguette Baker in the oven at 450°F, then fill the water channel and put the floured dough into the dish and bake for approx. 30 min.



Pizza dough

Ingredients to serve 6:

23 oz. wheat flour (type 550 / Tipo 00), ½ cube yeast, ½tsp sugar, 2 tsp salt, 13.5 - 15.2 fl. oz. 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. 2 oz. sauce per pizza. Bake at 450-480°F for approx. 10-12 min. until the dough develops golden brown areas.



Ceramicist bread

Ingredients for *Bread&Cake*:

8.8 oz. flour, ½ cube of yeast, 1 tsp sugar, a little milk, 1 tsp salt, 1 tbsp olive oil, approx. 5.3 oz. 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 7 oz. diced bacon and add to the remaining dough. Preheat the baking dish in the oven at 390°F in good time. Allow the dough to rise for approx. half an hour and place it in the preheated, floured baking dish. Pour approx. 5.3 oz. hot water into the water channel and bake for approx. 45 min. at 390°F (top/bottom heat).



Fladenbread

Ingredients for *the fladenbread*:

900 g Tipo 0 pizza flour
410 g cold water
250 g yoghurt
60 g olive oil
15 g salt
10 g sugar
5 g fresh yeast

PREPARATION

Knead the ingredients for 10–12 minutes to form a soft dough, then leave to rise at room temperature for 2 hours (stretch and fold after 30 and 60 minutes). Cover and leave to rest in the fridge for 12–24 hours. Divide the dough into pieces of approx. 200 g, shape into balls, flatten, place on baking paper, press a lattice pattern into the surface, brush with egg yolk and sprinkle with sesame seeds. Preheat the oven to 250 °C, bake for 10 mins, then bake at 200 °C for a further 15 mins until golden brown.

Tips & Advice

- Electric cookers do not always operate at the same voltage – this can affect the cooking time.
- The temperature displayed on the hob is sometimes not maintained. It may be necessary to recalibrate it.
- The baking ingredients should be at room temperature when you start preparing them.
- The proving times for the dough can be extended.
- Salt is a matter of personal taste; we have provided approximate quantities.
- Please ensure that no liquid gets onto the baking tray. Otherwise, the batter may stick. If the batter is very runny, use baking paper.
- Always dust sticky dough well with flour.
- You can bake using top and bottom heat, fan-assisted baking or gas; the results are equally good. Fan-assisted baking has the advantage that you may be able to bake on two trays at the same time.
- Keep the oven door closed as much as possible whilst baking.
- The baking time can be adjusted depending on whether you prefer a darker or lighter crust.
- Leave to cool either on a wire rack or in the baking tin.
- Make the most of the heat from the oven and the hob. You can start another cooking session straight away.
- Wrap the bread in a tea towel; this will keep it moist and fresh for longer.

Care & Use

- All Denk baking trays, as well as the pizza tray, can be washed by hand using washing-up liquid. After washing, they must be left in a well-ventilated place for a few days to dry thoroughly. If they are very dirty, soak the baking trays beforehand.
- Grease that seeps into the ceramic may cause it to discolour. This patina does not affect the taste.
- If there is still water in the drip tray at the end of the cooking time, carefully remove the hot baking tray from the oven and pour out the water.

