



ROMMELSBACHER BAKING

USING THE BREAD MAKER
BA 550



DELICIOUS RECIPES FOR YOUR ROMMELSBACHER BREAD MAKERS

BREAD MAKER BA 550

Freshly baked – individually and at any time

- high-quality, stainless steel housing
- large and backlit LC-display
- automatic ingredients container for nuts/fruits
- 13 programmes for versatile gourmet taste:
 - 6 programmes for baking bread
 - 1 special programme for gluten-free bread
 - 2 programmes for baking cakes
 - 1 programme each for stirring resp. kneading dough
 - 1 programme for making jam
 - 1 freely-programmable operation for individual baking of bread
- selection of 2 bread sizes (700 / 900 gr)
- browning degree settable in 3 steps (light / medium / dark)
- separate button for manual baking, 13 hours start time pre-selection
- automatic keep-warm function 60 minutes, viewing window
- removable baking pan, 2 l with removable kneader and high-quality 3-layer non-stick coating QuanTanium®
- Including: measuring cup, measuring spoon, hook for kneader removal



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Further information
on the BA 550 bread-
baking machine

SPICY TOMATO BREAD

INGREDIENTS:

250 ml lukewarm water
500 g flour (wheat flour, type 405 or spelt flour Type 630)
1 tsp salt
1 tsp sugar
½ cube of fresh yeast or 1 packet of dried yeast
100 g dried tomatoes
50 g sunflower seeds
100 g Parmesan (freshly planed)

Recipe © Michael Horn

PREPARATION:

1. Cut the dried tomatoes into small pieces.
2. Toast the sunflower seeds in a non-stick frying pan without oil and leave them to cool slightly.
3. Pour the water into the baking tin of the bread maker.
4. If using fresh yeast, dissolve it in lukewarm water together with the sugar. Leave the mixture to stand for 15 minutes until small bubbles form.
5. If using dried yeast, this is not necessary. As dried yeast should not get damp too early, it is added to the flour at the very end, together with the sugar.
6. Then add the flour and salt to the dish. Next, add the tomatoes and Parmesan to the flour.
7. Pour the seeds into the ingredient container. (These will be added to the dough automatically at the right time.)
8. Select the **Standard** programme.
Set the loaf size to 900 g; browning level: medium
9. Make sure that the **'Extra'** function for the automatic ingredient container is **enabled**.
10. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave it to cool on a wire rack.



Bread maker

BA 550







CURRY BREAD

INGREDIENTS:

- 240 ml lukewarm water
- 2 tbsp honey
- 2 tsp sea salt
- 2 tbsp olive oil
- 2 tsp curry powder
- 2 tbsp sunflower seeds
- 3 tbsp fried onions (drained on kitchen paper)
- 500 g plain flour (type 405)
- 1 cube of fresh yeast or
1½ sachets of dried yeast

Recipe © Michael Horn

PREPARATION:

1. Pour the water into the baking tin of the bread maker.
2. If using fresh yeast, dissolve it in lukewarm water together with the honey. Leave the mixture to stand for 15 minutes until small bubbles form.
3. If using dried yeast, this is not necessary. As dried yeast should not get wet too early, it is added to the flour at the very end, together with the honey.
4. Then add the olive oil and curry powder to the dish. Add the flour last.
5. Place the onions and sunflower seeds in the ingredient container. (The mixture will be added to the dough automatically at the right time.)
6. Select the **Standard** programme.
Set the loaf size to 700 g; browning level: medium
7. Make sure that the '**Extra**' function for the automatic ingredient container is **enabled**.
8. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave it to cool on a wire rack.



MOIST ONION BREAD

INGREDIENTS:

330 g flour (plain flour Type 405
or spelt flour Type 630)
330 g low-fat quark
1 large egg (size L)
1 tsp salt
20 g baking powder
70 g fried onions (fresh onions,
browned)

Recipe © Michael Horn

PREPARATION:

1. Place the eggs, low-fat quark, flour, salt and baking powder into the bread pan of the bread maker.
2. First, drain the fried onions on a kitchen towel. Only then should you transfer them to the mixing bowl. (The onions will be added to the dough automatically at the right time.)
3. Select the **'Quick'** programme.
Tanning level: Medium or Dark
4. Make sure that the **'Extra'** function for the automatic ingredient container is **enabled**.
5. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave it to cool on a wire rack.



COURGETTE AND CHILLI BREAD

INGREDIENTS:

150 g	courgette
2	chillies (as hot as you like)
200 ml	water
1 tsp	salt
1 tbsp	sugar
350 g	plain flour (type 405)
1 tsp	paprika
80 g	pumpkin seeds
½ sachet	dried yeast

Recipe © Michael Horn

PREPARATION:

1. Cut the courgette into very small pieces.
2. Cut the chillies in half, remove the seeds and chop them into very small pieces.
3. Place the water, courgette flesh, chillies, salt, sugar and paprika into the baking tin of the bread maker.
4. Then add the flour and sprinkle the dried yeast on top.
5. Place the pumpkin seeds in the ingredient container. (The seeds will be added to the dough automatically at the right time.)
6. Select the **Standard** programme.
Set the loaf size to 900 g; browning level: dark
7. Make sure that the '**Extra**' function for the automatic ingredient container is **enabled**.
8. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave it to cool on a wire rack.

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Tip

Instead of courgettes, pumpkins also work very well in this bread. We recommend Hokkaido or nutmeg pumpkins.



QUICK WHITE BREAD

INGREDIENTS:

250 ml water
2 tsp oil
1 tsp salt
1.5 tsp sugar
450 g plain flour (type 405)
1 sachet dried yeast (7 g)

PREPARATION:

1. First, pour the liquid ingredients (water and oil) into the baking tin of the bread maker.
2. Stir in the salt and sugar.
3. Then add the flour. Sprinkle the dried yeast on top.
4. Select the **'Short'** programme. Tanning level: Medium
5. Make sure that the **'Extra'** function for the automatic ingredient dispenser is **switched off**.
6. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave it to cool on a wire rack.



QUICK PIZZA BREAD

INGREDIENTS:

250 ml water
1 tsp olive oil
½ tsp salt
½ tsp sugar
½ tsp dried oregano
70 g cornmeal
300 g plain flour (type 550)
2 tbsp grated hard cheese
(Parmesan or similar)
½ sachet dried yeast (approx. 4 g)

PREPARATION:

1. First, pour the liquid ingredients (water and oil) into the baking tin of the bread maker.
2. Stir in the salt, sugar and oregano.
3. Then add the flour, cornmeal and cheese.
4. Sprinkle the dried yeast on top and start the programme.
5. Select the **'Short'** programme. Tanning level: Medium
6. Make sure that the **'Extra'** function for the automatic ingredient dispenser is **switched off**.
7. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.



ITALIAN WHITE BREAD

INGREDIENTS:

190 ml lukewarm water
1 tsp sugar
1 tsp olive oil
½ tsp salt
300 g plain flour (type 405)
50 g cornmeal
½ cube fresh yeast or
½ sachet of dried yeast
(approx. 4 g)

PREPARATION:

1. If using fresh yeast, dissolve it in the baking tin together with the sugar in lukewarm water. Leave the mixture to rest for 10 minutes.
2. If using dried yeast, this is not necessary. As dried yeast should not get wet too early, it is added to the flour at the very end, together with the sugar.
3. Add all the remaining ingredients.
4. Select the **white bread** programme.
Set the bread size to 700 g; browning level: medium
5. Make sure that the '**Extra**' function for the automatic ingredient dispenser is **switched off**.
6. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.



SUNFLOWER SEED & POPPY SEED BREAD

INGREDIENTS:

- 300 ml lukewarm water
- 250 g plain flour (type 405)
- 250 g wholemeal spelt flour
- 2 tbsp olive oil
- 3 tbsp whole poppy seeds
- 3 tbsp sunflower seeds
- 1 tsp salt
- 1 tsp sugar
- ½ cube fresh yeast or
1 sachet of dried yeast

Recipe © Michael Horn

PREPARATION:

1. Pour the water into the baking tin of the bread maker.
2. If using fresh yeast, dissolve it in lukewarm water together with the sugar. Leave the mixture to stand for 10 minutes.
3. If using dried yeast, this is not necessary. As dried yeast should not get wet too early, it is added to the flour at the very end, together with the sugar.
4. Add the olive oil and salt. Then add the flour.
5. Pour the poppy seeds and sunflower seeds into the ingredient container. (These will be added to the dough automatically at the right time.)
6. Select the **'Quick'** programme.
Tanning level: Medium
7. Make sure that the **'Extra'** function for the automatic ingredient container is **enabled**.
8. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave it to cool on a wire rack.



WHITE BREAD WITH HERBS

INGREDIENTS:

- 180 ml lukewarm water
- ½ cube fresh yeast or
½ sachet of dried yeast
- 300 g plain flour (type 405)
- 1 tsp sea salt
- 1 tsp sugar
- 1 tsp olive oil
- 3 tbsp fresh herbs (thyme,
rosemary, parsley)

Recipe © Michael Horn

PREPARATION:

1. Pour the water into the baking tin.
2. If using fresh yeast, dissolve it in lukewarm water together with the sugar. Leave the mixture to stand for 15 minutes until small bubbles form.
3. If using dried yeast, this is not necessary. As dried yeast should not get wet too early, it is added to the flour at the very end, together with the sugar.
4. Add the olive oil and salt, then sprinkle the flour over the top.
5. Add the finely chopped herbs to the mixing bowl. (The herbs will be added to the dough automatically at the right time.)
6. Select the **white bread** programme.
Set the bread size to 900 g; browning level: medium.
7. Make sure that the '**Extra**' function for the automatic ingredient container is **enabled**.
8. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.



MIXED-GRAIN BREAD WITH SOURDOUGH

INGREDIENTS:

250 ml	water at room temperature
100 ml	yoghurt (3.5% fat, at room temperature)
½ tsp	salt
1 tsp	sugar
1 tsp	ground bread spice
200 g	plain flour (type 550)
300 g	rye flour (type 1050)
½ sachet	dried yeast (approx. 4 g)
15 g	sourdough starter powder

PREPARATION:

1. First, pour the liquid ingredients (water and yoghurt) into the bread maker's baking tin and stir with a wooden spoon.
2. Stir in the salt, sugar and bread spice.
3. Then add the flour, and sprinkle the dried yeast and sourdough starter on top.
4. Select the **wholemeal** programme.
Bread size: 900 g; Browning level: Dark
5. Make sure that the '**Extra**' function for the automatic ingredient dispenser is **switched off**.
6. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.



COUNTRY BREAD MADE WITH SOURDOUGH

INGREDIENTS:

200 ml	water at room temperature
150 ml	buttermilk (at room temperature)
2 tsp	salt
1 tsp	liquid honey
½ tsp	ground bread spice
250 g	wholemeal spelt flour
250 g	rye flour (type 1150 or 1050)
1 tsp	dried yeast
15 g	sourdough starter powder

PREPARATION:

1. First, pour the liquid ingredients (water, buttermilk, honey) into the bread maker's baking tin and stir with a wooden spoon.
2. Then stir in the salt and bread seasoning.
3. Then sift the flour over the top. Sprinkle the dried yeast and sourdough powder on top.
4. Select the **wholemeal** programme.
Bread size setting: 900 g; Browning level: Medium
5. Make sure that the '**Extra**' function for the automatic ingredient dispenser is **switched off**.
6. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.



VEGAN & LACTOSE-FREE TOAST

INGREDIENTS:

250 ml water
50 g margarine
(vegan and lactose-free)
50 g spelt flour (type 630)
1 tbsp sugar
1 tsp salt
1 sachet dried yeast (7 g)

PREPARATION:

1. First, pour the water and margarine into the baking tin of the bread maker.
2. Sift the flour over it.
3. Add the sugar, salt and yeast.
4. Select the **'Toast'** programme.
Set the bread weight to 900 g; browning level: dark
5. Make sure that the **'Extra'** function for the automatic ingredient dispenser is **switched off**.
6. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.



DINKELSBÜHL SPELT TOAST

INGREDIENTS:

30 ml	agave syrup
250 g	yoghurt
30 g	melted butter
150 ml	lukewarm water
1 tsp	salt
350 g	wholemeal spelt flour
120 g	plain flour (type 405)
30 g	potato starch
1 sachet	dried yeast (7 g)

PREPARATION:

1. Place all the ingredients into the bread maker's baking tin. Add the wet ingredients first, followed by the dry ingredients.
2. Finally, sprinkle the yeast on top.
3. Select the **'Toast'** programme. Set the bread weight to 900 g; set the browning level to 'Dark'.
4. Make sure that the **'Extra'** function for the automatic ingredient dispenser is **switched off**.
5. Once the baking time is up, remove the bread from the tin, take out the dough hooks and leave the bread to cool on a wire rack.

YEAST GUGELHUPF

INGREDIENTS:

20 g	fresh yeast
60 ml	milk, lukewarm
75 g	sugar (use 1 tbsp of this for the yeast mixture)
250 g	quark
1	egg
70 g	softened butter
1 tsp	salt
300 g	plain flour (type 405)
1 packet	vanilla sugar or vanilla extract

PREPARATION:

1. Mix the lukewarm milk with the yeast and 1 tbsp sugar in the bread maker's baking tin using a wooden spoon. Leave this pre-dough to rest and rise for 10–15 minutes.
2. Add the remaining ingredients to the pre-dough in the bowl.
3. Select the **'Knead dough'** programme.
4. Once the programme has finished and all the kneading cycles have been completed, remove the dough from the machine and take out the dough hook.
5. Place the yeast dough in a buttered bundt tin and leave it to rise, covered, in a warm place for 30 minutes.
6. Meanwhile, preheat the oven to 180–200 °C (depending on the oven). Set to top and bottom heat.
7. Place the Gugelhupf in the oven and bake for 40–50 minutes. After 40 minutes, test with a skewer: if no batter sticks to the skewer when you insert it, the cake is ready and can be taken out. If batter still sticks, extend the baking time by 5–10 minutes.
8. Leave the cake to cool in the tin for 15 minutes. Then turn it out onto a wire rack and leave to cool.

ROMMELSBACHER
Tipp

A bread maker that's perfect for making sweet and savoury yeast dough!

- No additional equipment is required; the appliance automatically maintains the correct proving temperatures, monitors the kneading and proving times, and beeps when the dough is ready for baking.
- Making yeast dough for a tray bake is just as easy as making dough for a delicious pull-apart loaf with garlic butter.





LEMON CAKE

INGREDIENTS:

- 140 g butter
- 70 ml milk
- 300 g plain flour (type 405)
- 100 g sugar
- 1 tsp salt
- 1 packet vanilla sugar
- 1 sachet baking powder
- 5 drops of lemon flavouring
(or the zest of 1 lemon)
- 2 eggs

For the batter:

- ½ lemon (juice)
- 125 g icing sugar

PREPARATION:

1. Place the butter and milk in a bowl and melt them in the microwave (or in a small saucepan on the hob). Pour this mixture into the bread tin of the bread maker and leave to cool.
2. Sift the flour and baking powder into the mixture in the saucepan.
3. Add the sugar, salt, vanilla sugar and lemon flavouring.
4. First, select the **'Knead dough'** programme and start it.
5. Once the ingredients are well mixed, add the eggs and stir them in.
6. Once the programme has finished, remove the dough hook from the bowl.
7. Then select the **'Bake'** programme. Browning: Medium; Cooking time: 1 hour
8. Once the baking time is up, leave the cake to rest for about 10 minutes with the lid open. Then remove from the tin and leave to cool on a wire rack.
9. To make **the glaze**, mix the lemon juice with the icing sugar and spread it over the lemon cake whilst it is still lukewarm. It tastes even better if you prick the cake a few times before glazing it, so that the glaze can soak into the cake.



CHOCOLATE CAKE “BROWNIE STYLE”

INGREDIENTS:

100 ml sunflower oil
240 ml water
150 g sugar
1 tsp vanilla extract
200 g flour
35 g baking cocoa
1 sachet baking powder

PREPARATION:

1. Add the ingredients to the bread maker's baking tin one by one. You may wish to sieve the flour.
2. First, select the **'Knead dough'** programme. Once the programme has finished, remove the dough hook from the pot.
3. Next, select the **'Bake'** programme.
Browning: Medium; Baking time: 1 hour
4. Once the baking time is up, leave the cake to rest in the tin for a few minutes. Then carefully remove it and leave it to cool on a wire rack.

NUT CAKE

INGREDIENTS:

125 ml	oil
4	eggs
150 g	sugar
150 g	spelt flour (type 630) (alternatively: wheat flour (type 405))
1 sachet	baking powder
80 g	ground hazelnuts
1 tsp	vanilla sugar
1 dash	milk
1 tbs	icing sugar, for dusting <u>or</u>
1 bar	chocolate, melted

PREPARATION:

1. Pour the oil and eggs into the baking tin of the bread maker. Leave the lid open.
2. Select the **'Knead dough'** programme and start it.
3. Beat the eggs and oil together well. Then add the sugar, vanilla sugar, flour and baking powder one at a time and mix well.
4. Finally, add the hazelnuts and a splash of milk, then close the lid. Let it stir until the programme has finished.
5. In the meantime, preheat the oven to 180–200 °C, grease a ring mould (24 cm diameter) thoroughly and dust with breadcrumbs.
6. Pour the batter into the prepared tin and place it in the preheated oven.
Tip: Remove the dough hook from the batter before transferring it, so that it doesn't fall into the baking tin.
7. After 35 minutes, test with a skewer. If dough still sticks to it, extend the baking time by 5–10 minutes.
8. Remove the cake from the oven and leave it to cool in the tin for 15 minutes. Then take it out of the tin and leave it to cool completely on a wire rack.
9. Before serving, dust with icing sugar or coat with a chocolate glaze.



Bread maker
BA 550







BRIOCHE

INGREDIENTS:

250 ml milk
1 egg
1 egg yolk
60 g sugar
60 g margarine
500 g plain flour (type 405)
1 sachet dried yeast (approx. 7 g)
1 pinch salt

PREPARATION:

1. Add all the ingredients to the bread maker's baking tin one after the other.
2. Select the '**Cake**' programme.
Browning level: Dark
3. Make sure that the '**Extra**' function for the automatic ingredient dispenser is **switched off**.
4. Once the baking time is up, leave the brioche to rest in the tin for another 10 minutes. Then remove it from the tin and take out the dough hook.
Leave to cool on a wire rack.

RAISIN BRIOCHE

AS A VARIATION

PREPARATION:

1. When loading the bread maker, add an extra 100 g of raisins to the automatic ingredient dispenser. (These will be added to the dough automatically at the right time.)
2. Make sure that the '**Extra**' function for the automatic ingredient dispenser is **enabled**.



PIZZA DOUGH

INGREDIENTS FOR 4 PIZZAS:

500 g plain flour (type 405)
1 tsp salt
1 sachet dried yeast (7 g)
¼ litre water (lukewarm)
1 tbsp olive oil

PREPARATION:

1. Pour the water and olive oil into the baking tin of the bread maker.
2. Add the flour, salt and yeast.
3. Select the '**Knead dough**' programme.
4. Once all the kneading and resting times are up (after about 1½ hours), remove the dough from the bowl and take out the dough hook.

HOW TO MAKE PIZZA:

1. Shape the dough into 4 balls of equal size.
2. Preheat your oven to the highest temperature.
3. Flatten each ball of dough on a well-floured work surface, then roll it out with a rolling pin (also well floured). To create a slightly thicker crust, stretch out the last third by hand.

Tip: Make sure the pizza crust is wide enough to prevent the toppings from spilling over the edge.

4. Now add tomato sauce (shop-bought or homemade) and your choice of toppings to each pizza.
5. Place the pizza in your preheated oven. Baking time: 5–7 minutes.



GLUTEN-FREE BREAD

INGREDIENTS:

350 g	gluten-free plain flour
150 g	buckwheat flour
50 g	sunflower seeds (lightly toasted)
50 g	ground flaxseed
50 g	sesame seeds
1 cube	fresh yeast (or 1.5 sachets of dried yeast)
1 tsp	coarse sea salt
2 tbsp	apple cider vinegar
450 ml	lukewarm water (100 ml of which is for the yeast starter)

PREPARATION:

1. Dissolve the yeast in 100 ml of lukewarm water and leave it in the baking tin for 15 minutes.
2. Then add all the flours, grains and salt to the yeast mixture.
3. Select the '**Gluten-free**' programme.
Set the loaf size to 900 g; set the browning level to your preference
4. Once the flour has been thoroughly mixed with the yeast mixture, add the apple cider vinegar.
5. Make sure that the '**Extra**' function for the automatic ingredient dispenser is **switched off**.
6. Once the baking time is up, remove the bread from the tin, take out the dough hooks, and leave it to cool and rest on a wire rack for several hours.

Recipe © Michael Horn

GLUTEN-FREE YOGHURT BREAD

INGREDIENTS:

1 tbsp oil
350 g yoghurt
1 egg
300 g gluten-free flour
1 sachet baking powder
1 tsp salt
½ tsp sugar
1 tbsp psyllium husks

PREPARATION:

1. Pour the oil, yoghurt and egg into the baking tin of the bread maker.
2. Select the '**Gluten-free**' programme.
Bread weight: 700 g.
Browning level: Dark
3. Make sure that the 'Extra' function for the automatic ingredient dispenser is switched off.
4. Start the mixer and, whilst it is mixing for the first time, sift the flour and baking powder into the wet ingredients.
5. Then add the salt, sugar and psyllium husks.
6. Once the baking time is up, leave the bread to rest in the tin for a further 10 minutes. Then remove it from the tin and take out the dough hook. Leave to cool on a wire rack.

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Tip

Gluten-free doughs lack the binding properties provided by gluten, which cannot be fully compensated for by the substitutes used.

We therefore recommend using a cake scraper or a long plastic spatula to regularly push the dough towards the dough hook during the kneading process, to ensure it is thoroughly mixed throughout. Otherwise, a hollow may form around the dough hook, which will remain in the finished loaf.

To avoid this, you can, for example, remove the dough hook before baking. To do this, you need to monitor the programme and remove the hook manually during the final proving stage.

Vegan





LEMON CURD

INGREDIENTS:

300 ml lemon juice
400 g sugar
1 tbsp grated lemon zest
100 ml coconut milk
50 g vegan margarine
4 tsp cornflour
4 tsp water

Recipe © Michael Horn

PREPARATION:

1. Pour the lemon juice, coconut milk, margarine, sugar and grated lemon zest into the baking tin of the bread maker.
2. Select the 'Jam' programme.
3. As soon as the mixture begins to simmer, mix the cornflour with the water in a cup and add it immediately to the simmering mixture.
4. Stir everything well and wait until the starch thickens the mixture.
5. You can experiment a little with the amount of sugar – depending on how sweet you want the lemon curd to be.
6. Pour the lemon curd into clean screw-top jars whilst it is still very hot, then screw the lids on.
7. Place the jars upside down (lids facing down) on a tea towel and leave them to cool.

Filling the jars whilst the mixture is still hot ensures they will keep for weeks. Once opened, the lemon curd should be kept refrigerated and used up within 2 weeks.



COCONUT AND STRAWBERRY JAM

INGREDIENTS:

500 g fresh strawberries
170 ml coconut milk
250 g jam sugar
2 lemons (juice of the lemons)

Recipe © Michael Horn

PREPARATION:

1. Remove the stalks and leaves from the fresh strawberries, chop them into small pieces and place them in the baking tin of the bread maker.
2. Add the coconut milk, the jam sugar and the lemon juice.
3. Select the '**Jam**' programme and bring everything to the boil.
4. Pour the jam, whilst still hot, into prepared preserving jars and seal them immediately.

ROMMELSBACHER

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PREIS-/LEISTUNGSSIEGER	
VOM TESTMAGAZIN • URTEIL	
ROMMELSBACHER BA 550	
GUT	85,7 %
Im Test: 5 Brotbackautomaten Testergebnisse: 1× sehr gut, 3× gut 1× befriedigend www.stm-testmagazin.de	
Heft 01/2020	

Issue 01/2020

Hobby Heim Handwerk	
ROMMELSBACHER BA 550 Brotbackautomat	
Testurteil: 06/2019	
gut	
Kategorie: Haushaltsgeräte - Kleingeräte Semiprofi	

Issue 06/2019

Rommelsbacher BA550	
KÜCHE & HAUSHALT	Ausgabe 3/2019 • Note
Oberklasse	
Preis/Leistung: sehr gut	1,0

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