

HEINNER

BREAD MAKER COOKBOOK

Model: HBM-690W



- Bread maker
- Power: 600W
- Color: white

www.heinner.ro

BASIC BREAD:

SIZE MATERIAL	700g		900g	
1. Water	270 ml	270g	330 ml	360g
2. Oil	2 tablespoons	24g	3 tablespoons	36g
3. Salt	1 teaspoons	7g	1.5 teaspoons	10g
4. Sugar	2 tablespoons	24g	3 tablespoons	36g
5. Flour	3 cups	420g	4 cups	560g
6. Yeast	1 teaspoons	3g	1 teaspoons	3.5g

FRENCH BREAD:

SIZE MATERIAL	700g		900g	
1. Water	250 ml	270g	330 ml	360g
2. Oil	2 tablespoons	24g	3tablespoons	36g
3. Salt	1teaspoons	7g	1.5 teaspoons	10g
4. Sugar	1.5 tablespoons	18g	2 tablespoons	24g
5. Flour	3 cups	420g	4 cups	560g
6. Yeast	1 teaspoons	3g	1 teaspoons	3.5g

WHOLE WHEAT BREAD:

SIZE MATERIAL	700g		900g	
1. Water	260ml	260g	330ml	330g
2. Oil	2 tablespoons	24g	3 tablespoons	36g
3. Salt	4teaspoons	7g	2 teaspoons	14g
4. Whole wheat	1 cups	110g	2 cups	220g
5. Flour	2 cups	280g	2 cups	280g
6. Brown Sugar	2 tablespoons	24g	2 .5tablespoons	30g
7. MILK Powder	2 tablespoons		3 tablespoons	
8. Yeast	1teaspoons	3g	1 teaspoons	3g

QUICK BREAD:

SIZE MATERIAL	700g	
1. Water(40^50)	250ml	250g
2. Oil	2 tablespoons	24g
3. Salt	1teaspoons	7g
4. Sugar	1.5 tablespoons	18g
5. Flour	3 cups	420g
6. Yeast	2 teaspoons	6g

SWEET BREAD:

SIZE MATERIAL	700g		900g	
1. Water	250ml	250g	330ml	360g
2. Vegetable Oil	2 tablespoons	24g	3 tablespoons	36g
3. Salt	1 teaspoon	7g	1.5 teaspoon	10g
4. Sugar	3 tablespoons	36g	4 tablespoons	48g
5. Flour	3 cups	420g	4 cups	560g
6. Milk powder	2 tablespoons		2 tablespoons	
7. Yeast	1 teaspoons	3g	1 teaspoons	3.5g

ULTRA FAST1 BREAD:

SIZE MATERIAL	900g	
1. Water(40~50°C)	330ml	330g
2. Oil	3 tablespoons	36g
3. Salt	1 teaspoon	7g
4. Sugar	4 tablespoons	48g
5. Flour	3 1/2 cups	560g
6. Yeast	2 teaspoon	12g

ULTRA FAST2 BREAD:

SIZE MATERIAL	700g	
1. Water(40~50°C)	270ml	270g
2. Oil	2 tablespoons	24g
3. Salt	1 teaspoon	7g
4. Sugar	3 tablespoons	36g
5. Flour	3 cups	420g
6. Yeast	2 teaspoon	12g

DOUGH:

SIZE MATERIAL	
1. Water	360ml
2. Oil	2 tablespoons
3. Salt	1.5 teaspoons
4. Sugar	4 tablespoons
5. Flour	2 cups
6. Yeast	1 teaspoons

JAM:

SIZE MATERIAL	
1. Smashed strawberry	4 cups
2. Sugar	1 cup
3. Pudding powder	1 cup

CAKE:

SIZE	MATERIAL	
1.	Cake oil	2 tablespoons
2.	Sugar	8 tablespoons
3.	Egg	6
4.	Self-raising flour	250 g
5.	Flavouring essence	1 teaspoon
6.	Lemon juice	1.3 tablespoons
7.	Yeast	1 teaspoons

SANDWICH BREAD:

SIZE	MATERIAL	700g	900g
	Water	270 ml	360 ml
	Butter or margarine	1.5 tablespoons	2 tablespoons
	Salt	1.5 teaspoons	2 teaspoons
	Sugar	1.5 tablespoons	2 tablespoon
	Dry milk	1.5 tablespoons	2 tablespoon
	Bread flour	3 cups	4 cups
	Dry Yeast	1 teaspoons	1 teaspoons

HEINNER

**RETETE PENTRU MASINA
DE FACUT PAINE
Model: HBM-690W**



- Masina de facut paine
- Putere: 600W
- Culoare: alb

PAINE SIMPLA:

INGREDIENTE	700g		900g	
1. Apa	270 ml	270g	330 ml	360g
2. Ulei	2 linguri	24g	3 linguri	36g
3. Sare	1 lingurita	7g	1.5 lingurita	10g
4. Zahar	2 linguri	24g	3 linguri	36g
5. Faina	3 cani	420g	4 cani	560g
6. Drojdie	1 lingurita	3g	1 lingurita	3.5g

PAINE FRANTUZEASCA:

INGREDIENTE	700g		900g	
1. Apa	250 ml	270g	330 ml	360g
2. Ulei	2 linguri	24g	3 linguri	36g
3. Sare	1 lingurita	7g	1.5 lingurita	10g
4. Zahar	1.5 lingura	18g	2 linguri	24g
5. Faina	3 cani	420g	4 cani	560g
6. Drojdie	1 lingurita	3g	1 lingurita	3.5g

PAINE GRAU INTEGRAL:

INGREDIENTE	700g		900g	
1. Apa	260ml	260g	330ml	330g
2. Ulei	2 linguri	24g	3 linguri	36g
3. Sare	4 lingurite	7g	2 lingurite	14g
4. Grau bob intreg	1 cana	110g	2 cani	220g
5. Faina	2 cani	280g	2 cani	280g
6. Zahar brun	2 linguri	24g	2.5 linguri	30g
7. Lapte praf	2 linguri		3 linguri	
8. Drojdie	1 lingurita	3g	1 lingurita	3g

PAINE LA MINUT:

INGREDIENTE	700g	
1. Apa	250ml	250g
2. Ulei	2 linguri	24g
3. Sare	1 lingurita	7g
4. Zahar	1.5 lingura	18g
5. Faina	3 cani	420g
6. Drojdie	2 lingurite	6g

PAINÉ DULCE:

INGREDIENTE	700g		900g	
1. Apa	250ml	250g	330ml	360g
2. Ulei vegetal	2 linguri	24g	3 linguri	36g
3. Sare	1 lingurita	7g	1.5 lingurita	10g
4. Zahar	3 linguri	36g	4 linguri	48g
5. Faina	3 cani	420g	4 cani	560g
6. Lapte praf	2 linguri		2 linguri	
7. Drojdie	1 lingurita	3g	1 lingurita	3.5g

PAINÉ ULTRA RAPIDA1:

INGREDIENTE	900g	
1. Apa(40~50°C)	330ml	330g
2. Ulei	3 linguri	36g
3. Sare	1 lingurita	7g
4. Zahar	4 linguri	48g
5. Faina	3 1/2 cana	560g
6. Drojdie	2 lingurite	12g

PAINÉ ULTRA RAPIDA2:

INGREDIENTE	700g	
1. Apa(40~50°C)	270ml	270g
2. Ulei	2 linguri	24g
3. Sare	1 lingurita	7g
4. Zahar	3 linguri	36g
5. Faina	3 cani	420g
6. Drojdie	2 lingurite	12g

ALUAT:

INGREDIENTE	
1. Apa	360ml
2. Ulei	2 linguri
3. Sare	1.5 lingurite
4. Zahar	4 linguri
5. Faina	2 cani
6. Drojdie	1 lingurita

GEM:

INGREDIENTE	
1. Capsuni tocate	4 cani
2. Zahar	1 cana
3. Pudra de budinca	1 cana

PRAJITURA:

INGREDIENTE	
1. Ulei pentru prajituri	2 linguri
2. Zahar	8 linguri
3. Oua	6
4. Faina de copt	250 g
5. Esente	1 lingurita
6. Suc de lamaie	1.3 lingura
7. Drojdie	1 lingurita

PAINA PENTRU SANDVISURI:

INGREDIENTE	700g	900g
Apa	270 ml	360 ml
Unt sau margarina	1.5 linguri	2 linguri
Sare	1.5 lingurite	2 lingurite
Zahar	1.5 linguri	2 linguri
Lapte praf	1.5 linguri	2 linguri
Faina	3 cani	4 cani
Drojdie uscata	1 lingurita	1 lingurita