

..... CERAMIC

RICARDO

CERAMIC BREAD BAKER

recipes, tips, maintenance & warranty



Thank you for choosing the **RICARDO** ceramic bread baker.

“The joy of cooking starts with the right tools and ends at the table, surrounded by family and friends.”

Ricardo



WARNINGS

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- ::: Read care and maintenance instructions before first use. Keep this manual for future reference.
- ::: Keep children away from packaging materials.
- ::: Product is oven safe up to 570 °F / 300 °C. This product is not safe for stovetop, microwave, or barbecue use.
- ::: **CAUTION:** The bread baker becomes very hot. Always use heat resistant oven mitts when handling. Direct contact may cause burns or other injuries.
- ::: The bread baker is heavy. Use caution when lifting and moving the ceramic dome and plate.
- ::: Ceramic will chip or crack if dropped on a hard surface. Handle and clean with care.
- ::: Do not use sharp edged or metal utensils and do not cut food directly on the plate to avoid damage.
- ::: For household use only.

HOW TO USE

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- ::: Before first use, wash all parts in warm soapy water with a soft cloth. Rinse and dry completely.
- ::: Prepare bread dough as instructed in the recipe. For best results, shape the dough tightly before the final rise. A banneton basket is recommended but not required for the final rise.
- ::: The ceramic bread baker is ideal for recipes requiring up to 525 g of flour.
- ::: The bread baker is not recommended for baking bread that is too soft to hold its shape and would normally be baked in a loaf pan.

- 1- Place the plate and dome in the oven during preheating with the rack in the middle position. Lower the rack if the dome does not fit.
- 2- When the dough is ready to bake, transfer it to the preheated plate, using an oven mitt, cover with the dome and bake. Parchment paper can be used beneath the dough if desired.

NOTE: For recipes that do not specify using a bread baker or bread cloche, reduce the total bake time by approximately 10 minutes.

- 3- For a darker and thicker crust, using an oven mitt, remove the cover halfway through baking or as desired for preferred browning.
- 4- Remove from the oven once baking is complete.

CAUTION: The bread baker will become very hot. Always use heat resistant oven mitts when handling.

CAUTION: Do not place the hot plate or dome on the countertop. Always use a protective trivet, wooden board or cloth.

CAUTION: Do not place the hot bread baker in contact with anything cold. Sudden changes of temperature may cause thermal shock and damage the product.

- 5- Transfer the bread to a wire rack to cool.

MAINTENANCE AND CLEANING

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- ::: Allow the bread baker to cool before handling, cleaning or storing.
- ::: Never use metal scouring pads to clean the product.
- ::: The ceramic bread baker is dishwasher safe, but hand-wash is recommended to preserve the lustre and longevity of the product. If placed in the dishwasher, the shine of the coating may become dull and discoloured due to the action of certain detergents. The warranty does not cover this type of wear, as the performance of the cookware is not affected.
- ::: Use caution when manipulating the product to avoid any damage.
- ::: Let air dry thoroughly and store in a clean, dry place.
- ::: The bread baker can be used to store bread on the countertop.

ONE (1)-YEAR LIMITED WARRANTY

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This warranty covers any defects in materials and workmanship for a period of one (1) year from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced or refunded at our sole discretion. Shipping charges may apply.

This warranty applies when the product is used in a normal domestic setting and in accordance with the use and cleaning instructions found in this booklet. The warranty does not cover normal wear and tear, damage due to improper use, nor if the utensil is banged or dropped. Stains, discoloration, chips and minor scratches on the inside and outside of the utensil constitute normal use, do not affect performance and are not covered by this warranty.

If you have any questions regarding this product, please contact our customer service:

- ::: by e-mail: kitchenproducts@ricardocuisine.com
- ::: by phone: 1-866-226-9222



crusty white bread

PREPARATION 20 minutes

RESTING 8 hours 45 minutes

COOKING 50 minutes

MAKES 1 loaf, about 1²/₃ lb (750 g)

* **FREEZES WELL** *

Bread

3 1/2 cups (525 g) unbleached all-purpose flour

1 1/2 tsp salt

1/2 tsp (2.5 ml) instant dry yeast

1 3/4 cups (430 ml) cold water

Coating

1/3 cup (50 g) whole wheat flour

Bread

1 In a large bowl, combine the flour, salt and yeast. Add the water. With a fork, stir just until the flour is completely moistened (the dough will not be smooth). Cover and let rise at room temperature for 8 to 12 hours, or overnight.

Coating

2 In a second large bowl, place the whole wheat flour. Set aside.

3 With your hands, directly in the bowl, fold the risen dough onto itself, about 6 times, or until it is smooth.

4 Transfer the dough into the bowl with the whole-wheat flour and turn to coat the entire surface of the dough. Cover and let rise for 45 minutes at room temperature or until it has doubled in volume.

5 Meanwhile, place the rack in the middle position of the oven and place the bread cloche on the rack. Preheat the oven to 450 °F (230 °C) and heat for 30 minutes.

6 Remove the cloche lid. Drop the floured bread dough in the centre of the cloche base, on a piece of parchment paper, if desired. Cover and bake for 25 minutes. Remove the lid and continue baking for 20 minutes or until the bread is nicely golden.

7 Let the bread cool on a wire rack. Remove any excess flour.

| NOTE | The bread will keep for 3 days in the bread cloche at room temperature.

multi-grain bread

PREPARATION 20 minutes
RESTING 8 hours 45 minutes
COOKING 50 minutes
MAKES 1 loaf, about 1 ²/₃ lb (750 g)
 * FREEZES WELL *

Bread

2 cups (300 g) multi-grain or 6-grain flour
1 1/2 cups (225 g) unbleached all-purpose flour
1 1/2 tsp (7.5 ml) of salt
1/2 tsp (2.5 ml) instant dry yeast
1 3/4 cups (430 ml) cold water

Coating (see note)

3 tbsp (45 ml) whole wheat flour
3 tbsp (45 ml) cornmeal

Bread

1 In a large bowl, combine the flours, salt and yeast. Add the water. With a fork, stir until the flour is completely moistened, but not necessarily smooth. Cover and let rise at room temperature for 8 to 12 hours, or overnight.

Coating

2 In another large bowl, combine the whole wheat flour and cornmeal. Set aside.

3 With your hands, directly in the bowl, fold the risen dough onto itself, about 6 times, or until it is smooth.

4 Transfer the dough into the bowl with the whole wheat flour and cornmeal and turn to coat the entire surface of the dough. Cover and let rise for 45 minutes at room temperature or until it has doubled in volume.

5 Meanwhile, place the rack in the middle position of the oven and place the bread cloche on the rack. Preheat the oven to 450 °F (230 °C) and heat for 30 minutes.



6 Remove the cloche lid. Drop the floured bread dough in the centre of the cloche base, on a piece of parchment paper, if desired. Cover and bake for 25 minutes. Remove the lid and continue baking for 20 minutes or until the bread is nicely golden.

7 Let the bread cool on a wire rack. Remove any excess flour.

| NOTE | You can replace the coating with 1/3 cup (75 ml) of whole wheat flour.

The bread will keep for 3 days in bread cloche at room temperature.

