

# Pumpkin bread "molletes"

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## Consejo del chef

Use this bread with sweet ingredients or salty sandwiches. Spices and pumpkin's sweet flavour with the smoked salt will add a different aroma to any combination.

## Raciones para 5

50g Lukewarm water  
60g Fast-action dried yeast  
100g Plant milk  
150g Pumpkin puree  
150g Strong bread flour  
300g Wheat flour  
30g Brown sugar  
10g Smoked salt  
2g Cinnamon  
2g Nutmeg  
15g Oil  
75g Water  
25g Cornstarch

1 Dissolve the yeast with 50 g of water and set aside for a few minutes until the mix has foam on the surface. Mix the 75 g of water with 25 g of cornstarch and set aside too.

2 In a bowl, mix flours, sugar, salt, and spices.

3 When the yeast is ready, mix all the dry ingredients together and add oil and pumpkin puree.

4 In the stand mixer bowl, place dry and wet ingredients and knead at medium speed for 10 minutes and increase to high speed for 5 final minutes. We need a well-combined dough, smooth and stretchy.

5 Form a ball and put it in a previously greased large bowl. Let the bowl rest in a warm area for about one hour or until it doubled size. Cover with cling film to prevent the top of the bread from drying out.

6 When the dough has doubled the size, shape the bread. You can make small portions with 90 g of dough, shaping them into round balls, or make long loaves using a loaf mould. Let the dough rest for 45 more minutes before baking.

7 Bake at 190°C for 30 minutes.

8 You can slice and freeze this bread to use it anytime. It will be ready in the toaster in minutes. You can also add some sesame seeds to the dough for a crunchy touch.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/molletes-de-pan-de-calabaza/>

