

LoafNest Community

Let us be the part of revolution, let us make healthy artisan bread at home, everyday! Share your feedback, ideas and ask questions with the LoafNest community here: <https://wekigai.eu/loafnest>

Who we are

We are a small family owned and run company based in the Netherlands. We love creating products that make lives a bit easier, happier and healthier.

Questions? Comments?

We would love to hear from you.

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Instructions in other languages

We are constantly working to make this user manual available in other languages. Please visit our website to know more.



wekigai

LoafNest

User Manual



Download your free LoafNest Recipe eBook from:

<https://wekigai.eu>



Safety Warnings

- To avoid risk of injury, always use both hands to lift LoafNest lid (top part of the casserole). Do not lift the LoafNest lid with one hand.
- To avoid risk of injury, when you are lifting the complete LoafNest unit please make sure to hold all four handles firmly. When moving complete LoafNest in and out of the oven always make sure that you have a grip on all four handles and holding LoafNest firmly.
- Always prepare sufficient heat resistant clear area in advance to place LoafNest, before moving hot LoafNest out of the oven.
- To move LoafNest to and from a hot oven always use good quality oven gloves or mitts covering your hands.
- Do not try to open or close LoafNest lid while it is inside oven to minimize the risk of burning from the walls of the oven.
- Allow LoafNest Casserole to cool in a place that is not accessible by children and where you would not accidentally touch it.
- Do not let young children handle LoafNest due to burn risk and risk of heavy weight falling over body parts.
- Stop using LoafNest Liner if you notice signs of damage exposing glass fibers.

Welcome!

Congratulations on having your LoafNest! We would like to welcome you to the amazing world of LoafNest Artisan Bread baking. We trust that LoafNest helps you to make beautiful bread at home more often. We hope that you will have a tasty, healthy, flavorful bread everyday.

Before First Use

Before the first use, wash LoafNest Casserole and Liner either in a dishwasher or by hands with warm soapy water rinsing it thoroughly. Dry with a clean lint-free cloth or paper towel. This is to ensure hygiene and to remove any dirt or dust left over from storage and transportation.

Your First Loaf

We would like your first LoafNest loaf to be a super hit! Just follow these tips to ensure a great first loaf.

Weigh your ingredients, especially flour and water. We cannot emphasize this enough. Volume measurements are just not consistent enough for good breadmaking. Choose the flour that is marked for bread making, that has **at least 11% protein content**. Do not choose all-purpose flour or bread mixes. Make sure your instant yeast is not very old. If you are using your own starter, please make sure that it is good.

Go with a conservative recipe for your first loaf. We recommend you **start with the basic white loaf recipe using the LoafNest Flow** below. You can advance to more adventurous recipes as you build your confidence and found your rhythm for baking bread often with LoafNest.

The LoafNest Flow

The LoafNest is not just a product, it comes with its own process to make things easy and reliable. We call it the LoafNest Flow. We created the LoafNest flow, for making the easiest artisan bread without touching the flour with your hands. No cleaning up of the mess afterwards.

Here is the LoafNest with the example of a simple white loaf. Start with this recipe for your first loaf.

Ingredients:

Flour: 500 g (17.5 oz)

Water: 400 g (14 oz)

Salt: 8 g (1.25 tsp) (10 g for extra flavor)

Yeast: 0.5 g (0.25 tsp)

What you will need: An accurate kitchen weighing scale, a large bowl to mix and raise the dough (recommended size: 3 to 5 liter / 3 to 5 quart), a fork to mix the dough and a spatula to scrape and pour the dough and an electric or gas oven for baking.

1. Mix



In a large bowl, mix salt and yeast into water until fully dissolved. Add in flour and mix until all flour is wet and there are no dry lumps. It is not necessary to mix excessively or to knead. The dough will have a relatively thin consistency compared to traditional bread dough.

2. Raise



Cover the bowl with cling film or large lid to prevent drying. Leave it to raise at room temperature for 12-18 hours. The dough is ready to bake when the volume has doubled, the dough is full of bubbles and has a sour yeast/alcohol smell.

3. Pre-Heat



Pre-heat the LoafNest Casserole in the oven for at least 45 minutes at 230 C (450 F). Do not pre-heat the silicone Liner.

4. Pour



Use high quality heat resistant oven gloves or mitts. Take the pre-heated Casserole gripping all four handles firmly and set it on a heat resistant, stable surface. Open the lid holding two handles and place it aside on a heat resistant stable surface. Place the Liner in the bottom unit of Casserole. Scrape in the raised dough into the Liner and close the Casserole lid until top and bottom half align. The lid need not fit snugly.

5. Bake



Place the closed Casserole back into the oven gripping all four handles firmly. Bake at 230 C (450 F) for 45 minutes (up to 60 minutes depending on your preference). You may choose to bake the loaf for last 10 minutes without the casserole for an extra crunchy and browned crust. Take the LoafNest out of the oven and take out the Liner with the loaf. Peel off the Liner gently while your gloves are still on, and let the bread cool a bit before you cut it.

6. Enjoy



Enjoy the loaf! With a bit of butter for the first time may be! Appreciate the texture, beauty and the taste of your elegant bread!

LoafNest in Your Rhythm

We designed LoafNest method to fit bread making into busy daily schedules. Here are some tips on how you could make LoafNest bread making fit your schedule.

Find a trigger in your existing schedule to find a 2-3 minutes time (for example, after dinner, before going to bed, before leaving to work etc.). Use this trigger to mix the dough.

Find a space of 45-90 minutes in your current schedule when you can be home. You may be busy doing other chores at the same time. Use this time for pre-heating and baking.

Between these two time slots, the dough can raise. The ideal raise time for the dough with LoafNest recipe is 12-18 hours. But this method is quite forgiving for a bit shorter or longer raise times. Use this to make it to well fit your schedule.

If you need shorter raise times to fit your schedule, use 2-4 times the amount of yeast in the basic recipe. You could also try mixing flour with 2 lukewarm (not hot) water and keeping the dough to raise in a warm (not hot) place for shorter raise time. This way, you could have a dough ready to bake in a few hours.

If you need longer raising times, reduce the amount of yeast. You can also try to use ice-water to mix the dough or keep the dough to raise in a refrigerator for a part of the raise to slow it down.

If your oven has a programming function, put it to use. Place the LoafNest Casserole in the oven and program it so that LoafNest is pre-heated and ready for you to bake at a desired time, for example when you wake up or when you return home in the evening. Do not pre-heat the Liner. With some tweaking of yeast and temperatures and perhaps using your programmable features of your oven, we are sure you will find a way to make bread at home in a schedule that fits you well.

Creative Tips

LoafNest makes creative bread making possible for the experienced and for the beginners. For easy and quick creative options, here are some ideas for what you can change in the LoafNest Method at each step.

Mixing Ingredients:

- Try mixing whole wheat and white flours in different proportions
- Add different flours like Spelt, Barley, Rye
- If you have a sourdough starter, use it instead of yeast. We recommend using 150-180g of starter for 350g of flour for a LoafNest loaf.
- Add seeds and grains like flax, oats, sunflower seeds
- Add dairy or vegetable puree/juices to supplement water
- Add shredded or chopped veggies like carrot, beetroot, spinach
- Add dry fruit like raisins, chopped dates, apricots, figs
- Add whole or chopped nuts like almonds, cashew or peanuts

Raising:

Experiment with shorter and longer raise times and temperatures. Different raise times give different flavor profiles.

Pre-heating:

Try using programming functions of your oven if available, to preheat the LoafNest Casserole to minimize the waiting time.

Baking:

- As with options for mixing ingredients, you can try mixing up various things into your dough just before pouring it in.
- After pouring the dough, before closing the lid, try topping up the loaf with seeds like sesame or sunflower seeds. Just plain flour, semolina, wheat bran, or cornmeal also give a nice artisan look to the loaf. Shredded cheese works great as a topping too and so do dry herbs and spices
- Experiment with slightly higher or lower baking temperatures. Loaves that have sugar or sweet ingredients benefit from a lower baking temperature.
- Experiment with longer or shorter baking times. Longer you bake, the thicker will be your crust.
- After first 30-40 minutes, continue baking only the loaf (without the LoafNest lid) for

next 10-20 minutes to get extra crunchy crust. You may lower the temperature if your loaves burn.

Troubleshooting

If you are new to baking, here are some possible problems you may expect and here are some possible reasons and solutions to them.

My loaf is dense, undercooked or gummy

- Your dough has too much water or fluids. Reduce the amount of water in steps of 20 ml until you achieve desired consistency of the crumb.
- Your baking temperature is too low or baking time is too short. Increase the baking temperature or time or both.
- You are cutting the loaf too soon after baking. Allow the loaf to cool fully before cutting.
- Your dough has over-proofed. Try to bake around the point when the dough has risen to its highest.
- You are using a too weak flour. Always use a flour with high protein content specifically marked for bread making.

My dough did not raise

- Make sure you do not use hot water to mix the dough.
- Yeast is not active. Purchase a fresh batch of yeast.
- The dough was at a very cool place. Yeast prefer warmth. Raise the dough in warmer place.

My loaf collapsed

- You might be using a weak flour. Make sure you are using strong bread flour. Check that it has at least 11% percent protein content.
- You might be using too much fluids. Reduce the amount of water. If you are using other fluids or wet ingredients (like vegetables) remember that they contain a lot of moisture and reduce the water amount suitably.

My crumb is too hard or dry

- You might be using too little water. Increase the amount of water or fluids in the recipe.

- You might be baking too long. Reduce baking time.
- You might be baking at too high a temperature. Reduce your baking temperature.
- You might not be closing LoafNest properly. Make sure the lid aligns well with the base and that the Liner sits in between the top and the base.

My loaf did not get a crunchy crust

- You might have a fatty or sugar rich ingredients. Dough with fat or sugar do not get a crunchy crust. Try to eliminate the source of fat or sugar if you prefer a crunchier crust.

My bread goes stale

- You might be storing it in the fridge. Refrigerator accelerates staling. Never store your loaf in the fridge. If you need to preserve a loaf, wrap it in a waterproof film and store it in the freezer.
- You might be storing the loaf too long. Since homemade bread does not have preservatives and additives, it will start to go stale. Make sure you consume your loaf within 1 - 2 days of making it. Store it in the freezer if you intend to consume it much later.

My toasted or grilled slices do not brown well

You might be toasting fresh bread. Fresh breads do not toast that well. Use old bread (1 - 2 days) to make toasts or grilled sandwiches.

Specifications

Outer size: approximately 30 cm x 15.5 cm x 14.5 cm (12 inch x 6 inch x 5.75 inch).

Inner size and loaf size: 23 cm (9 inch) long, 14.5 cm (6 inch) wide and 13.5 cm (5.5 inch) tall. The actual loaf will have same length and width and height between 4-5.5 inches depending on the recipe.

Weight: Approximately 4.7 kg (10.4 lbs.)

Color: Pantone Blue 286C with a gradient shade of Pantone Light Blue 0821C. [Colors are approximated] for the Casserole and black color for Liner.

Casserole: Thick cast iron. Colored glossy enamel coated on outside. Black matte enamel inside.

Liner: Glass fiber weave coated with food grade oven safe silicone; temperature resistant up to 260 C (500 F).

Use, Cleaning and care

Instructions

Using your LoafNest

- LoafNest Casserole and Liner are designed to work with each other with the intended purpose of baking bread.
- LoafNest Casserole (without the Liner) could be used as a normal cast iron casserole for other cooking uses like baking, sautéing, slow cooking, braising, grilling etc.
- Casserole is suitable for use on domestic cooking heat sources like gas, electric hob, induction hob, oven, wood fire and barbecue, except in microwave as it is metallic.
- Please follow the care instructions while using LoafNest.
- LoafNest Casserole and Liner are not intended for commercial use.

Cleaning your LoafNest

- LoafNest Casserole and Liner are dishwasher safe.
- If you use hand cleaning, use mild dish soap and a wet sponge to clean LoafNest Casserole.
- For persisting stains, soak the Casserole for an hour in soapy water and scrub the stain with non-scratching nylon scrubber.
- For hand cleaning of silicone Liner, use mild soap and gently scrub the Liner with sponge or brush.
- If food is stuck or burned into the Liner, you might soak it in warm soapy water for 30 minutes to 1 hour.
- To minimize rusting of non-enameled areas (lip of the Casserole) avoid long exposure to moisture. If a spot of rust appears (this is perfectly safe), apply a thin layer of cooking oil and wipe it with a kitchen towel.

Caring for your LoafNest

- For the best possible durability and function out of your LoafNest, please follow these recommendations.
- Do not use sharp objects like knives either with LoafNest Casserole or Liner. Sharp objects can damage the enamel of the Casserole and damage silicone Liner to expose glass fibers.
- To minimize the chance of chipping of enamel, do not use metallic utensils with LoafNest Casserole. It is recommended to use wooden, silicone or heat-resistant plastic utensils.
- To avoid chipping of enamel, avoid bumping the Casserole against other objects in the kitchen.
- Never use the boost function on induction with Casserole. If using Casserole on a stove for other purposes than baking bread, avoid use of high heat setting to avoid cracking of enamel or cast iron.
- Never heat the empty Casserole on a stove top.
- Do not use the Liner on other heat sources apart from an oven.
- To prolong usable life of the Liner
- Do not excessively fold, bend or twist the Liner
- Minimize exposure to oil and fats. If used in a recipe with oil or fats, clean well immediately after use.
- Keep the Liner dry.
- Store the Liner upside down on a flat surface.
- Do not store the Liner crumpled, folded, twisted or crushed.
- Do not cut the Liner.
- Do not use the Liner near naked flame.