

# HAPPY SERENDIPITY

## RECIPE



*—*  
PAIN À LA  
*Cocotte*  
*—*

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valentine's day is soon but because we are newlyweds for us every day is valentine's day. nevertheless i want to celebrate this day a little bit and was looking for something quick and unstressful to cook.

„pain à la cocotte“ is the easiest, most delicious bread recipe that you can enjoy with a glass of red wine and different kinds of butter - which i will share with you today.

the bread was so crisp and smelled so amazingly fresh it didn't last a day and we spontaneously celebrated a love day a bit earlier.

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pain à la cocotte// for 2 lovebirds

### for the dough

400 g flour  
2 tl salt  
12 g yeast  
300 ml water

### tomato-carrot butter

100 g soft butter  
1 carrot  
1 teaspoon tomato paste  
salt and pepper

### orange-basil butter

100 g soft butter  
zest of half an orange  
10 basil leaves  
bit of salt and pepper

### cream cheese and herbs

100 g soft butter  
50 g cream cheese  
1 table spoon fresh herbs  
salt and pepper



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1. mix yeast with water; let it rest for some minutes. add salt and flour to make a soft dough. cover the dough with a damp cloth and let it rest for at least 18 hours. the dough will double in size and be full of bubbles.
2. blend the ingredients of the different butters together and let the butters rest overnight.
3. when your dough is ready take put it on a floured surface and fold the edges into the middle, then form a ball. leave the dough alone again for 2 hours inside a damp cloth.
4. after 15 hours preheat the oven and your cast iron pot to 240 degrees. make sure the knob of the lid can handle the heat.
5. put the dough into the pot and cover it immediately. bake for 30 minutes, take off the lid then and bake for another 15 minutes to get the golden crust.

enjoy the bread with the butter and a glass of delicious red wine. such a treat!! happy valentine's day!

