Fornello

THE OFFICIAL

Recipe Book

/ Manual

Fornello Supremo Bread Machine

22 recipes · Tips & tricks



Simple. Unprocessed. Homemade.

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Welcome!

Thank you for choosing the Fornello Supremo — we really appreciate it!

We're Steije and Lars, two brothers with a passion for real, pure food. When we noticed how hard it is to put fresh, healthy bread on the table every day without paying through the nose or swallowing additives, we decided to do things differently.

Together with a manufacturer we developed a bread machine specifically tuned to what European households want: easy to use, affordable, and backed by clear recipes and videos. So from now on you can make your own favourite bread hassle-free, exactly the way you like it.

We've only just started Fornello, so all feedback is welcome. Got tips, ideas, or want to share your experience? It helps us enormously.

Wishing you lots of baking fun!

Steije & Lars Pieters



Our WhatsApp

Free extra warranty

Webshop review

Bol.com review

For every review we receive, we plant a tree.

Leaving us a review? Then thanks to you, a tree gets planted. So you're not only baking delicious bread, you're making the world a little greener too.

Join our Fornello Bakers community!

Share your creations, ask questions and discover recipes from other Fornello bakers on Facebook. Follow us on Instagram @fornello.eu and YouTube @FornelloEU too.

Getting to know your Fornello



The 19 programs

Your Fornello Supremo has 19 automatic programs. Each program is tuned to a specific bread type or preparation. The times below are based on 1000g with medium crust colour.

Program overview

Times based on 1000g, medium crust colour

No.	Program	Knead	Rise	Bake	Total	Disp.	Timer
1	Zachtbrood	33	108	55	3h16	✓	✓
2	Zoetbrood	31	95	58	3h04	✓	✓
3	Zuurdesembrood	42	302	65	6h49	×	✓
4	Fransbrood	32	109	63	3h24	✓	✓
5	Volkorenbrood	33	100	70	3h23	✓	✓
6	Snelbrood	20	28	55	1h43	×	✓
7	Suikervrijbrood	27	109	62	3h18	×	✓
8	Meergranenbrood	29	103	62	3h14	✓	✓
9	Melkbrood	28	103	62	3h13	✓	×
10	Cake	23	–	120	2h05	×	×
11	Deeg	23	–	–	0h23	×	×
12	Gistdeeg	23	61	–	1h24	×	×
13	Jam	5	10	50	1h05	×	×
14	Bakken	–	–	–	10–70m	×	×
15	Yoghurt	–	–	–	8h00	×	×
16	Glutenvrijbrood	28	100	45	2h53	✓	✓
17	Kleefrijst	–	–	–	1h15	×	×
18	Roerbakken	–	–	–	0h30	×	×
19	Fermentatie	–	–	–	0h30	×	×

Legend: Knead, Rise, Bake = times in minutes. Disp. = automatic nut and raisin dispenser available (adds nuts/raisins automatically during kneading). Timer = delay function (deferred baking). Total = total programme time.
Note: Program 10 (Cake) has a fixed size — you cannot set weight or crust colour.

Crust colour, weight & functions

Crust colour

You can set the crust colour to **Licht**, **Medium** or **Donker**. This determines how crisp and brown the crust becomes.



Weight

For bread programs you choose the weight: **500g**, **750g** or **1000g**. This automatically adjusts the knead, rise and bake times.



Note

The Cake program (10) has a fixed size — you cannot set a weight. Always use the exact quantities from the cake recipe.

The display explained

The LCD display shows all the important information:

- **Program number** — which program is selected
- **Time** — remaining bake time or set timer time
- **Weight** — 500g, 750g or 1000g
- **Bake phase** — which phase is active (knead, rise, bake)
- **Crust** — Licht, Medium or Donker

The display dims automatically during baking (energy saving). Press + or - to wake it again.



The 6 buttons

- **MENU** — browse through the 19 programs
- **GEWICHT** — choose 500g, 750g or 1000g
- **KLEUR** — set crust colour (Licht, Medium, Donker)
- **+/-** — set the timer or adjust the time
- **START/STOP** — start or pause the programme

Press START to begin. Hold START for 3 seconds to stop.



Video: all buttons and functions explained

Scan the QR code for our explainer video covering every button and function of your Fornello.

Delay function (TIMER)

With the delay function you can set when your bread should be ready. Perfect for waking up to the smell of fresh bread!

How does it work?

1. **First choose your program, weight and crust** — set everything as you normally would.
2. **Press the + button** — the total bake time appears on the display (e.g. 3:16 for white bread).
3. **Keep pressing +** to increase the time until the moment you want your bread to be ready.
4. **Press START** — the machine waits and starts automatically at the right moment.

> **Worked example**
>
> It's 22:00 and you want fresh white bread at 7:00. White bread (Program 1) takes 3h16.
> Set the timer to **9 hours** (= 22:00 + 9 hours = 7:00). The machine starts automatically at 3:44 and is finished at 7:00.

Fresh bread at breakfast — without getting up early



> **Important**
>
> **Do not** use the timer with recipes that contain milk, eggs or other perishable ingredients (such as Melkbrood, program 9). They will spoil if they sit unrefrigerated for hours. Only use recipes based on water. Make sure the yeast is "shielded" beneath the flour so it doesn't activate too early.

Automatic nut dispenser

The automatic fruit/nut dispenser is a handy feature on your bread machine. It lets you add extra ingredients like nuts, raisins or seeds easily, without having to decide when to do so yourself.

Filling: Fill the dispenser with your chosen ingredients (chopped nuts, raisins or seeds). Make sure they're small enough not to get stuck.

Programs with dispenser: 1, 2, 4, 5, 8, 9, 16.



For other programs, add nuts or seeds manually when the machine beeps.

Keep-warm function

The keep-warm function is a handy option that keeps your bread warm after baking. It keeps your bread warm for up to 1 hour, ideal if you can't remove the bread straight away.

Activation: The machine switches automatically to keep-warm mode after baking. The display shows '0:00' while keep-warm mode is active. You can cancel this function by pressing the STOP button.

Memory function

In case of a power cut up to 15 minutes long, the program automatically resumes. Longer than 15 minutes? Then the program can no longer be cleanly resumed.

The 6 bake phases

Every bread program runs through up to 6 phases. Not every program uses all phases.

1. **Preheat** — The machine warms up to the ideal starting temperature.
2. **Knead** — The ingredients are mixed and kneaded into a smooth dough.
3. **First rise** — The dough rises for the first time. The yeast does its work.
4. **Knock-back** — The machine kneads briefly to release air bubbles.
5. **Second rise** — The dough rises a second time for extra lightness.
6. **Bake** — The bread is baked to the desired colour and crust.

> **Good to know**
>
> During baking you can open the lid to check the dough — but only during the kneading phase. Better not during rising and baking!

The phases on the display



The display shows which phase is active. The active phase lights up.

Which sounds are normal?

Beep signals

- **Start signal** — As soon as the machine is switched on
- **Changing settings** — When choosing program, weight or colour
- **Add ingredients** — A beep sounds during kneading: add nuts or raisins
- **Clack/click** — The nut dispenser flipping open. This is normal, even if you're not using the dispenser!
- **Kneading noise** — Loud with heavy dough (wholemeal, spelt). Normal as long as there's no metallic sound
- **Done** — Beep when the program is complete
- **End of keep-warm** — A series of beeps

Display dims or switches off?

This is the energy-saving feature — not a fault! Press + briefly to wake the display again. The program keeps running.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

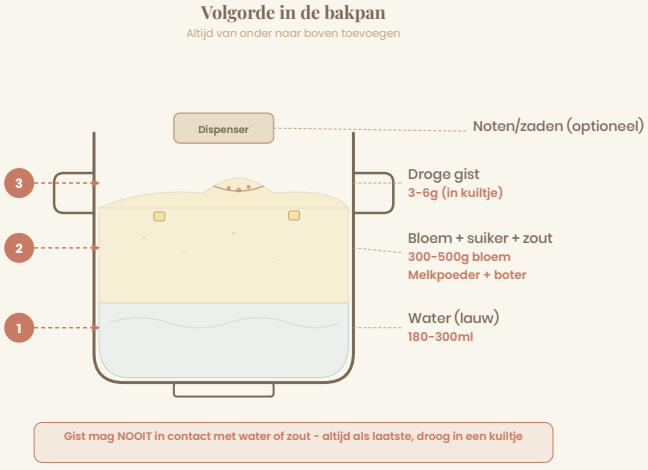
Making perfect dough



The right order of ingredients

The order in which you add ingredients is crucial. Follow the steps below for the best bread.

1. **Liquids first** — Water or milk (lukewarm, 35-40°C)
2. **Eggs** — Lightly beaten (if applicable)
3. **Flour + salt + sugar** — Spread evenly over the water
4. **Butter** — In small cubes on top of the flour
5. **Extras** — Milk powder, baking powder or vanilla
6. **Oil** — Olive or sunflower oil (if in the recipe)
7. **Yeast last** — In a well on top of the flour



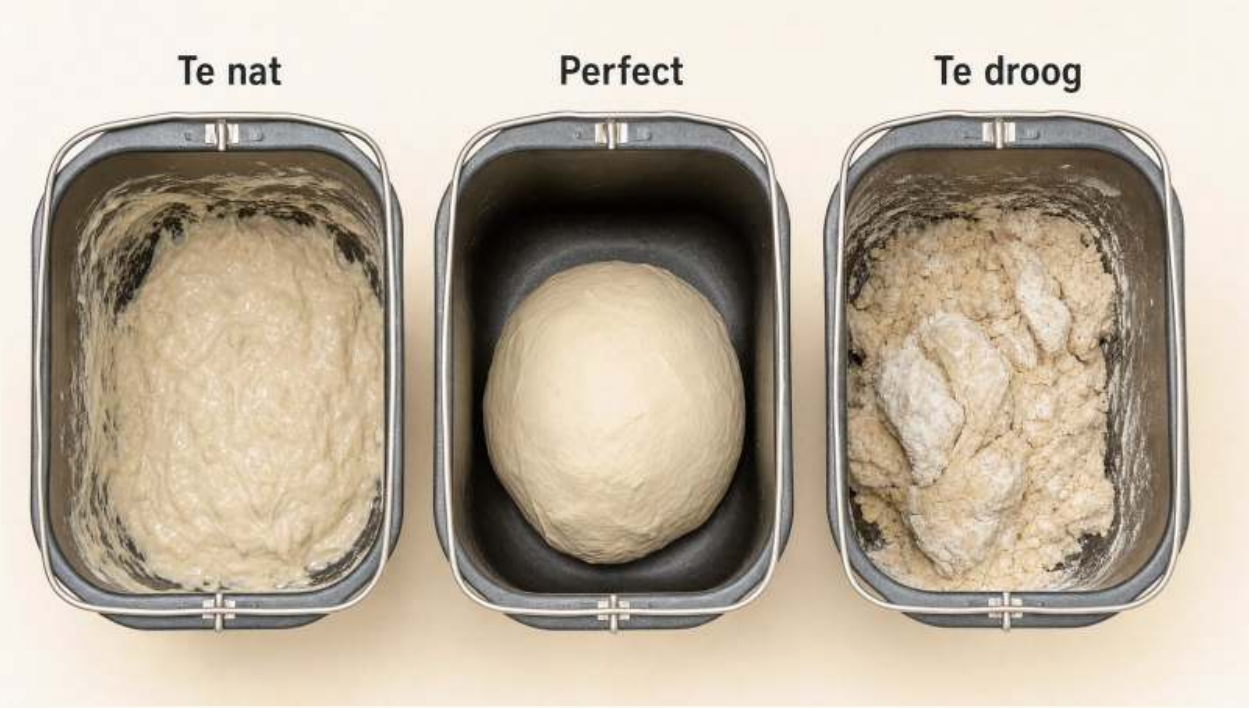
Note

Yeast must **never** come into contact with liquid or salt — this kills the yeast and your bread won't rise.

Video: making perfect dough

Scan the QR code for our explainer video about making perfect dough.

Common mistakes and how to spot them



When making dough various mistakes can occur. Here are some common ones and how to recognise and prevent them:

- **Too much water:** The dough is too soft and sticky. Add a little more flour and mix on.
- **Too little water:** The dough is dry and flour residue stays behind in the pan. Add a little water and mix on.
- **Too much yeast:** This can make the dough rise too fast and collapse. Always use the recommended amount of yeast.
- **Wrong water temperature:** Water that's too hot kills the yeast, water that's too cold slows the yeast activity. Always use a thermometer to check the temperature.

10-minute dough check

After 10 minutes of kneading you can open the lid briefly to check the dough. The dough should form a smooth, elastic ball that comes away from the sides. Too wet? Add a tablespoon of flour. Too dry? Add a tablespoon of water. This is the only moment when you can adjust!

The knead function and automatic programs

Your bread machine is fitted with automatic programs that manage the whole process from making dough to baking. One of the most important functions is kneading. Kneading helps develop the gluten in the flour, which gives the bread a good structure.

- **Selecting a program:** When you select a program on the bread machine, the machine automatically controls the kneading process. This is a crucial step, because kneading helps develop the gluten in the flour, which gives the bread a good structure.
- **Knead cycle:** During the knead cycle the paddle ensures all the ingredients are properly mixed and an elastic dough forms. This is important for the texture and rise of the bread.

Mixing ratios and tips

The right ratio between water and flour is essential for good dough. A good rule of thumb:

Water-to-flour ratio per weight

500g	750g	1000g
250g flour	375g flour	500g flour
150ml water	**225ml water**	**300ml water**

Rule of thumb: 300ml water per 500g flour. Adjust per flour type.

- **Dough consistency:** After mixing the dough should be soft and elastic, but not sticky. Too wet? Add flour. Too dry? Add water.

Eggs and milk

Adding eggs and milk can improve the texture and flavour of your bread:

- **Adding eggs and milk:** If you add eggs or milk to your recipe, mix them well before adding to the other ingredients. This gives an even distribution and a better dough consistency.

Specific tips for perfect bread

- **Check the water temperature:** Use a thermometer to make sure the water you use is between 35-40°C. Too hot kills the yeast, too cold slows yeast activity.

- **Salt and sugar:** Add salt and sugar in the proportions stated in your recipe. Salt helps with flavour and strengthening the gluten structure, sugar feeds the yeast and contributes to browning of the crust.
- **Crust colour:** Adjust the crust colour to your preference. Licht, Medium and Donker are the options you can select on your bread machine. Experiment with different settings to find what suits your taste best.

Read more: which flour for your bread machine?

In-depth article about all the flour types and which works best.

Yeast: fresh or dry?

	Dry yeast	Fresh yeast
Quantity	3-7g (1-2 teaspoons)	3x the amount of dry yeast
Storage	Dry, cool, sealed	Fridge, max 2 weeks
In the recipe	On top of the flour in a well	Dissolved in lukewarm water
Our recipes	Standard dry yeast	Adjust the quantity

Yeast test: Not sure if your yeast is still good? Dissolve a teaspoon of yeast in lukewarm water with a pinch of sugar. After 10 minutes it should foam and expand. If it doesn't? Buy new yeast.

Flour types explained

Flour type	Use
Plain wheat flour (cake flour)	Finely milled, low gluten. For cakes and pastry — not ideal for bread.
Strong wheat flour (bread flour)	More gluten, made for bread. This is what you want for most recipes.
Wholemeal flour	Whole grain milled, lots of fibre. Gives a heavier loaf — mix with wheat flour for lightness.
Spelt flour	Ancient grain, less gluten than wheat. Always mix with wheat flour (60/40).
Self-raising flour	Already contains baking powder. Only for cake — **never** for bread!
Gluten-free flour mix	Specially formulated. Always use program 16.

Shop-bought bread mixes

You can use ready-made bread mixes (Koopmans, Soezie, Lidl, etc.) in your Fornello. Follow the instructions on the packaging for water and yeast. For program: use Zachtbrood (1) for white mixes, Volkorenbrood (5) for wholemeal mixes, or Snelbrood (6) if the mix says “quick”. That said, we mostly work with our own recipes that are fully tuned to the Fornello. Feel free to get in touch if you want more information about a specific mix. We’re happy to think along with you about which program and settings will give the best result.

Our flour & bread mixes

Great bread starts with great flour. That’s why we’ve put together our own range of high-quality flours and bread mixes, specifically tuned to our bread machines — milled by European mills and selected for quality. The result: an optimal water-to-flour ratio, a beautiful crumb structure and the best flavour, every time.

Browse the full range in our webshop.



Our flour & bread-mix range

Scan the QR code and browse the full range in our webshop.

Always perfectly sliced bread



Slicing fresh bread with a normal knife often gives uneven slices — one too thick, the next too thin, and always plenty of crumbs. With a bread slicer you cut neat, even slices every time, exactly as thick as you like.

The **Fornello bread slicer** is a stylish, durable slicer that pairs perfectly with your freshly baked Fornello bread.

Always even slices — with the adjustable stop you cut every slice exactly the same thickness.

Sturdy & stable — a solid wooden base with anti-slip pads keeps everything in place.

No electricity needed — a smooth hand crank does the work, anywhere on your worktop.

Timeless design — pretty enough to leave out on your kitchen counter.

See the Fornello bread slicer

Scan the QR code and discover our bread slicer in the webshop — the perfect match for your bread machine.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Which program do I choose?

Not sure which program to use? Use this overview to quickly find the right program.

I want to...	Program	Time
Bake a regular **white loaf**	1 — Zachtbrood	3h16
Sweet bread with raisins or nuts	2 — Zoetbrood	3h04
Sourdough bread (with starter)	3 — Zuurdesembrood	6h49
A **crisp French loaf** (French white bread)	4 — Fransbrood	3h24
Wholemeal bread or with spelt flour	5 — Volkorenbrood	3h23
Quick fresh bread (in 1h45)	6 — Snelbrood	1h43
Bread **without sugar**	7 — Suikervrijbrood	3h18
Bread with **grains and seeds**	8 — Meergranenbrood	3h14
Soft **milk bread** or brioche-style	9 — Melkbrood	3h13
Bake a **cake**	10 — Cake	2h33
Only **knead dough** (pizza dough etc.)	11 — Deeg	0h23
Knead dough + **let it rise**	12 — Gistdeeg	1h24
Homemade **jam**	13 — Jam	1h05
Bake or reheat something	14 — Bakken	adjustable
Make your own **yoghurt**	15 — Yoghurt	8h00
Gluten-free bread or banana bread	16 — Glutenvrijbrood	2h53
Sticky rice (sushi, Asian)	17 — Kleefrijst	1h15
Toast nuts or croutons	18 — Roerbakken	0h30
Ferment a sourdough starter	19 — Fermentatie	0h30

Setting the timer?

The TIMER function is great for waking up to fresh bread. Only use the timer with recipes that contain water (no milk or eggs). Set the timer to the number of hours until you want the bread to be ready.

Using a shop-bought bread mix?

Check the packaging for the type of bread. White mixes → Program 1. Wholemeal mixes → Program 5. “Quick” mixes → Program 6. When in doubt: try Program 1 on 750g with medium crust.



Read more: tips for beginners

Our complete article with every tip you need to bake successfully from day one.



See the Fornello bread slicer

Perfect for even slices of your homemade bread. Scan for more info or to order.



Need help?

Scan the QR code for our WhatsApp — we’re happy to help.

Grains in brief

Different flours give different results. Here's a concise overview of the most common grains and how best to use them in your bread machine.

Grain	Properties	Program
Wheat	Most gluten, best rise. The basis for almost every bread.	1, 4, 6
Rye	Binds through starch (not gluten) — mix with wheat flour. The more rye, the denser and darker the bread.	5
Spelt	European ancient grain, less gluten than wheat. Mix with wheat flour for lightness.	5
Oats	Add as flakes — not as the main flour. Gives a soft texture.	1, 8
Maize	Gluten-free, only as an addition. Gives a yellow colour and sweet flavour.	16
Buckwheat	Gluten-free, nutty. Rich in antioxidants. Always blend with wheat or a gluten-free mix.	16
Teff	African ancient grain, iron-rich. A staple in African cuisines. Max 10-15%.	5, 8
Millet	Gluten-free, hazelnut flavour. Good for skin, hair and nails. As an addition.	8, 16

Rule of thumb for mixing

Always use at least 50-60% plain wheat flour or bread flour as the base. The more alternative flour you add, the denser the bread becomes. Want a light spelt loaf? Use 60% spelt flour and 40% wheat flour.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Sourdough bread

What is sourdough?

Sourdough is a natural leavening agent made from flour and water. Through fermentation, wild yeasts and lactic acid bacteria develop and make your bread rise - without commercial yeast. The result: bread with more flavour, better digestibility and longer shelf life.

Making your own starter

Growing your own sourdough starter usually takes 7 to 14 days, sometimes longer. All you need is flour and water.

Day 1 Mix 50g wholemeal rye flour + 50ml lukewarm water in a glass jar. Cover with a cloth. Leave for 24 hours at room temperature.

Day 2 Add 50g flour + 50ml water. Stir well. Cover again.

Day 3 You may already see bubbles! Discard half and again add 50g flour + 50ml water.

Day 4 Repeat: discard half, add 50g flour + 50ml water. The starter now smells more sour.

Day 5+ Repeat this every day. The starter will bubble and grow more and more. It's usually ready to bake with after 7 to 14 days, see below.



Don't fancy waiting 1 to 2 weeks?

Order our dried Fornello sourdough starter. It is active in 2 to 3 days. Scan the QR code to order.

Video: making a sourdough starter

Scan for our step-by-step video on growing your own sourdough starter.

Is your starter ready?

Look mainly at how much it grows. **Does it double within 4 to 8 hours of feeding**, is it full of bubbles and does it smell fresh and mildly sour? Then it's ready to bake with. Still growing slowly? Feed it for a few more days. The float test, a teaspoon of starter in a glass of water, is an extra check, but an active starter can also sink.

Sourdough in the bread machine

Your Fornello Supremo has a dedicated sourdough program (**Program 3**) with an extra-long rise time of almost 7 hours. This gives the dough the time it needs.

More sourdough flavour: wholemeal starter

Feed your starter with wholemeal flour the days before baking and replace a quarter of the wheat flour with wholemeal flour. The bread gets a browner top, rises more strongly and really tastes like sourdough. With valuable test feedback from Amanda of Zuurdesemrecepten.nl. Use the starter at or just after its peak, and not with the timer.

Autolyse

Autolyse is a technique where you let the flour and water rest for 20-30 minutes before adding the starter and the salt. This makes the dough more supple and the bread lighter. You can do this by mixing the ingredients in the bread pan, waiting a moment, then adding the starter + salt before starting the program.

Common problems

Problem	Cause	Solution
Bread doesn't rise	Starter not active enough	Does it double within 4 to 8 hours? If not, feed it for a few more days.
Too sour	Fermented too long	Shorten the rise time or use less starter.
Too dense	Too little gluten development	Allow a longer autolyse or add a pinch of yeast.
Sticky dough	Too much water	Reduce the water by 10-20ml.

Tips from experienced bakers

- Regular supermarket flour works fine, organic isn't necessary.
- Keep your starter in the fridge if you don't bake daily. Feed it once a week.
- The ideal temperature for fermentation is 24-26°C.
- A well-maintained starter can last for years!
- Start with a small amount and scale up as you gain experience.

Read more: baking sourdough bread

In-depth article covering everything about sourdough in your bread machine.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Recipes — Everyday bread

The basis for every day. From a classic white loaf to a crisp baguette — simple, delicious and always fresh.



Included measuring tools

tsp	tbsp	cup
Teaspoon	**Tablespoon**	**Measuring cup**
= 5 ml	**= 15 ml**	**= 250 ml**

In our recipes we use: **tsp** = teaspoon · **tbsp** = tablespoon · **g** = gram · **ml** = millilitre

Program 1 — Zachtbrood is the most versatile program on your Fornello. It bakes a light, soft loaf with a lovely golden-brown crust. Perfect as everyday white bread, for lunch or as a base for toasties.

White bread

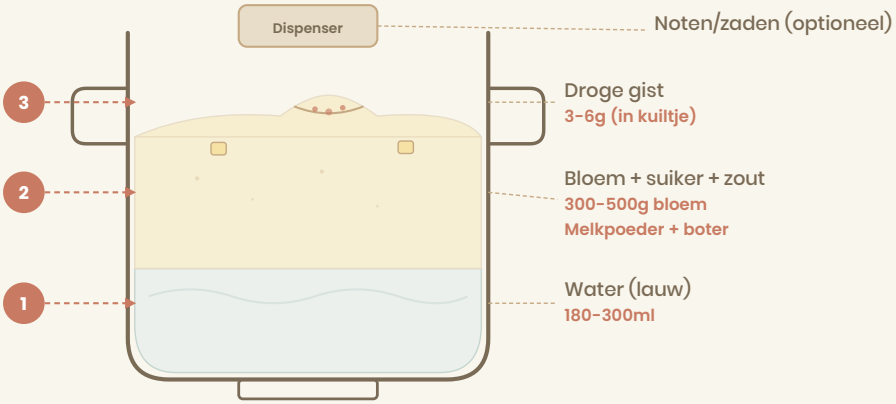
A light, soft loaf for every day. The basic recipe you'll never tire of!

Program 1 — Zachtbrood **Crust: Medium** **Dispenser: Automatic** Total: 3h16



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	180ml	240ml	270ml
Butter	28g (2 tbsp)	28g (2 tbsp)	40g (2¾tbsp)
Salt	3g (½ tsp)	3g (½ tsp)	5,5g (1tsp)
Sugar	15g (1 tbsp)	30g (2 tbsp)	40g (2¾tbsp)
Milk powder	16g (2 tbsp)	24g (3 tbsp)	35g (4½tbsp)
Flour (wheat flour)	300g	400g	450g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	5,5g (1¾tsp)

Method

1. Add the liquids first: pour the lukewarm water into the bread pan.
2. Add the dry ingredients: sprinkle the flour evenly over the water. Add sugar, salt and milk powder.
3. Add butter: place the butter (in small pieces) on top of the flour.
4. Yeast last: make a small well in the flour and add the yeast.
5. Start the bread machine: choose Program 1 (Zachtbrood) and set the right weight. Press START.
6. After baking: let the bread cool in the pan for 10-15 minutes before turning it out.

Tip

Add a handful of sunflower seeds or linseed via the nut dispenser for a healthy variation. Or swap the water for milk for an even softer crumb! And once the bread is out, pour in a little lukewarm water - the kneading paddle comes off easily after that.

Storage

2-3 days in an airtight bread bin. Also freezes well sliced — take out a slice at a time and toast.

Read more:
Storing bread

Program 4 — Fransbrood bakes a loaf with a firm, crisp crust and a light interior. Fewer ingredients than a regular white loaf — the simplicity is what makes it special.

Crisp French loaf

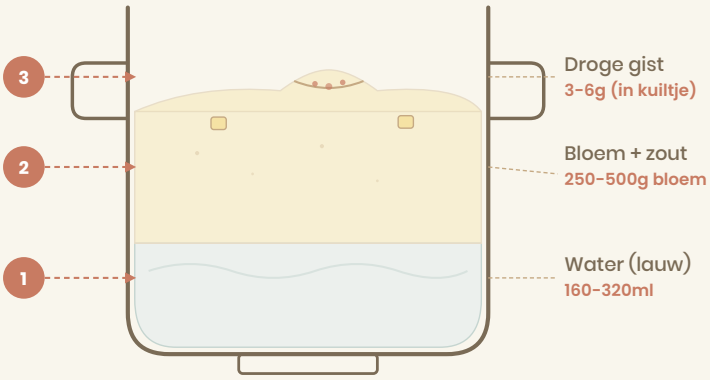
A light white loaf with a golden, crisp crust — the taste of a French boulangerie, baked at home in your Fornello.

Program 4 — Fransbrood **Crust: Medium** Total: 3h24



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	160ml	240ml	320ml
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Flour (wheat flour)	250g	375g	500g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Add water: pour the lukewarm water into the bottom of the bread pan.
2. Flour on top: sprinkle the flour evenly over the water.
3. Add salt: place the salt at the edge on top of the flour.
4. Yeast last: make a well in the centre of the flour and add the yeast.
5. Start the program: select Program 4 (Fransbrood), choose the right weight and crust, and press START.
6. After baking: let the bread cool in the pan for 10-15 minutes, then turn out carefully and let it cool completely on a rack.

Tip

Use French T65 flour for a more authentic flavour — but ordinary wheat flour works fine too. Want an even crisper crust? Leave the bread in the machine for 5 minutes after baking with the lid open.

Storage

Best on the day. Keep in a paper bag or bread bin (not in plastic — that softens the crust). Can be frozen.

Program 6 — Snelbrood is the fastest bread program: in under 2 hours you have fresh bread on the table. Ideal for busy mornings or when guests turn up unexpectedly.

Quick bread

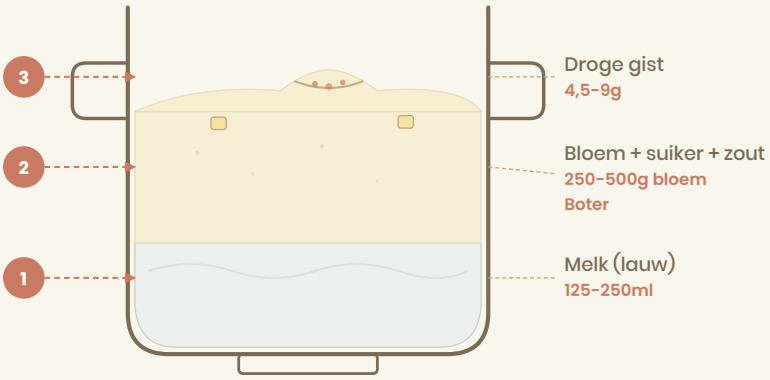
Fresh bread on the table in no time! Ideal for busy mornings or when guests turn up unexpectedly.

Program 6 — Snelbrood **Crust: Licht** Total: 1h43



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Milk (lukewarm, 35-40°C)	125ml	190ml	250ml
Butter	14g (1 tbsp)	21g (1½ tbsp)	28g (2 tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Sugar	15g (1 tbsp)	22.5g (1½ tbsp)	30g (2 tbsp)
Flour (wheat flour)	250g	375g	500g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Milk first: pour the lukewarm milk into the bottom of the bread pan.
2. Flour on top: sprinkle the flour evenly over the milk.
3. Add sugar and salt: each on a different side on top of the flour.
4. Add butter: in small pieces on top of the flour.
5. Yeast last: a well in the middle, yeast in.
6. Off we go! Select Program 6 (Snelbrood), set the weight and crust, and press START.
7. Cool briefly: 10-15 minutes in the pan, then turn out carefully.

Tip

For a slightly firmer structure: use half milk, half water. Use lukewarm water (35-40°C) for a better result with the quick program.

Storage

1-2 days in a bread bin. Best eaten on the day. Can be frozen.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Recipes — Wholemeal & grains

Hearty, nourishing loaves packed with fibre and flavour. From a classic wholemeal to a robust rye.



Program 5 — Volkorenbrood has a longer baking time and slightly higher bake temperature than the basic program. This is because wholemeal flour absorbs more moisture and needs longer to bake through properly.

Wholemeal bread

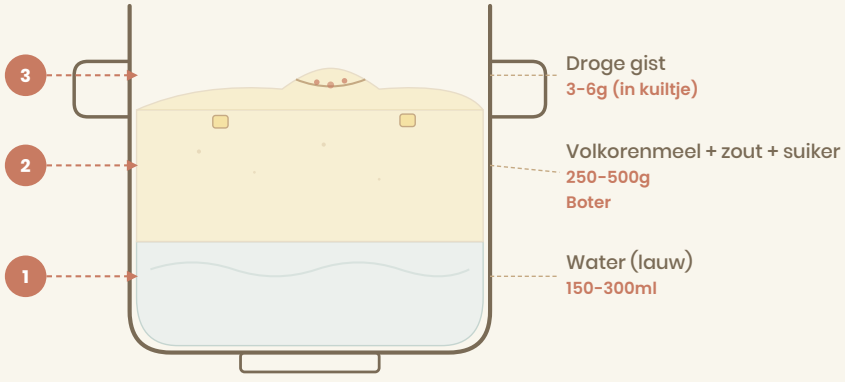
A nutritious, hearty loaf with a full grain flavour. Perfect for every day.

Program 5 — Volkorenbrood | **Crust: Medium** | **Dispenser: Automatic** | Total: 3h23



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	150ml	225ml	300ml
Butter	14g (1 tbsp)	21g (1½ tbsp)	28g (2 tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Sugar	15g (1 tbsp)	22.5g (1½ tbsp)	30g (2 tbsp)
Wholemeal flour	250g	375g	500g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Add water: pour the lukewarm water into the bottom of the bread pan.
2. Flour on top: sprinkle the wholemeal flour evenly over the water.
3. Add sugar and salt: place on opposite sides.
4. Add butter: in small pieces on top of the flour.
5. Yeast last: a well in the middle, yeast in.
6. Start the baking process: select Program 5 (Volkorenbrood), set weight and crust, and press START.
7. Let it cool: 10-15 minutes in the pan, then turn out and cool further on a rack.

Tip

Wholemeal flour absorbs more water than wheat flour. Is your bread too dense? Replace 200g of wholemeal flour with wheat flour (for 750g). Add seeds via the dispenser for extra nutrition.

Storage

3-4 days in a bread bin (wholemeal stays fresh longer). Freezes very well.

Watch the video:
Baking wholemeal bread

Need extra rise? Activate your yeast first

Using **active dry yeast** (not instant)? Then first dissolve it in the lukewarm water with a pinch of sugar and wait 5-10 minutes until it foams — only then add the rest of the ingredients. This gives a slightly lighter wholemeal loaf. With the **included Fornello yeast** (instant) this isn't needed: it works straight in the flour. **Note:** skip this step if you're using the TIMER function — the yeast then has to stay dry until the program starts.

Program 8 — Meergranenbrood is specially tuned for bread with extra ingredients like seeds, kernels and grains. The kneading time is slightly shorter so the additions stay intact.

Seed & grain bread

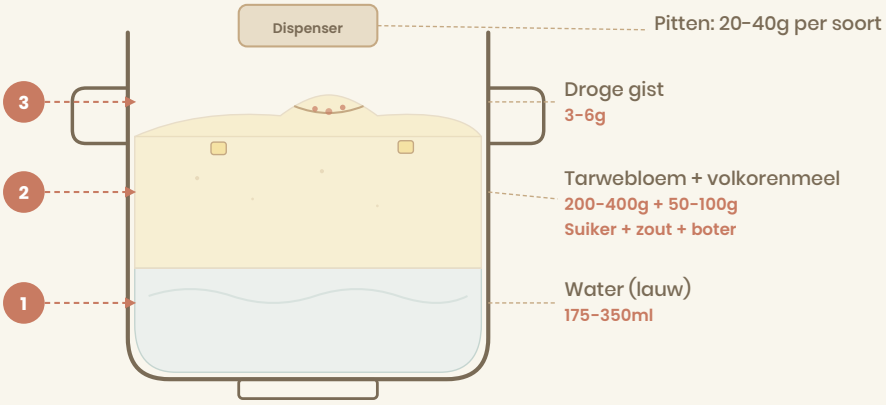
A hearty, nutritious loaf full of crunchy seeds and kernels. Delicious with cheese or soup.

Program 8 — Meergranenbrood | **Crust: Medium** | **Dispenser: Automatic** | Total: 3h14



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	175ml	260ml	290ml
Butter	14g (1 tbsp)	21g (1½ tbsp)	25g (1¾tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	7,5g (1¼tsp)
Sugar	15g (1 tbsp)	22.5g (1½ tbsp)	25g (1¾tbsp)
Wheat flour	200g	300g	330g
Wholemeal flour	50g	75g	85g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	5g (1¾tsp)
Sunflower seeds	20g	30g	35g
Linseed	10g	15g	15g
Pumpkin seeds	10g	15g	15g

Method

1. Water in the bottom: pour the lukewarm water into the bread pan.
2. Flour on top: sprinkle the wheat flour and wholemeal flour evenly over the water.
3. Add sugar, salt and butter: spread on top of the flour.
4. Yeast last: a well in the middle, yeast in.
5. Seeds in the dispenser: put the sunflower seeds, linseed and pumpkin seeds in the automatic dispenser.
6. Start the machine: select Program 8 (Meergranenbrood), set weight and crust, and press START.
7. Cool: at least 15 minutes in the pan, then turn out onto a rack.

Tip

Vary with chia seeds, sesame seeds or chopped nuts. The dispenser adds them automatically at the right moment. Maximum 80g seeds/kernels in total at 1000g.

Storage

3-4 days in a bread bin. Excellent for freezing.

Read more:
Baking multigrain bread

Program 5 — Volkorenbrood also works very well for spelt bread. Spelt is an ancient grain with a nutty flavour. It contains less gluten than wheat, so always mix it with wheat flour for a light result.

Spelt bread

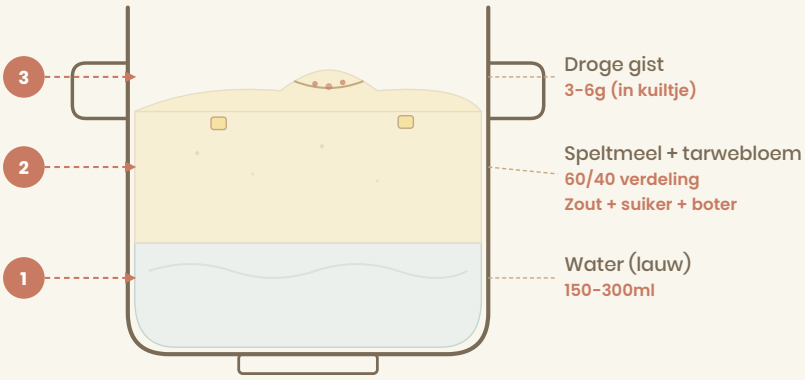
A nutty, wholesome loaf with the full flavour of spelt. Mix with wheat flour for the best structure.

Program 5 — Volkorenbrood **Crust: Medium** Total: 3h23



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	150ml	230ml	300ml
Butter	14g (1 tbsp)	21g (1½ tbsp)	28g (2 tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Sugar	10g (2 tsp)	15g (1 tbsp)	20g (4 tsp)
Spelt flour	150g	225g	300g
Wheat flour	100g	150g	200g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Water in the bottom: pour the lukewarm water into the bread pan.
2. Flour on top: sprinkle the spelt flour and wheat flour evenly over the water.
3. Add sugar and salt: place on opposite sides.
4. Add butter: in small pieces on top of the flour.
5. Yeast last: a well in the middle, yeast in.
6. Start the program: select Program 5 (Volkorenbrood), set weight and crust, and press START.
7. Cool: 10-15 minutes in the pan, then turn out onto a rack.

Tip

Use at least 40% wheat flour for enough gluten and a light result. Pure spelt bread quickly becomes too dense. Optionally add a tablespoon of honey for extra flavour.

Storage

2-3 days in a bread bin. Can be frozen.

Read more:
Baking spelt bread

Program 5 — Volkorenbrood is also suitable for rye bread. Rye contains no gluten and gives a dense, dark loaf. Always blend with wheat flour — pure rye bread becomes too heavy.

Rye bread

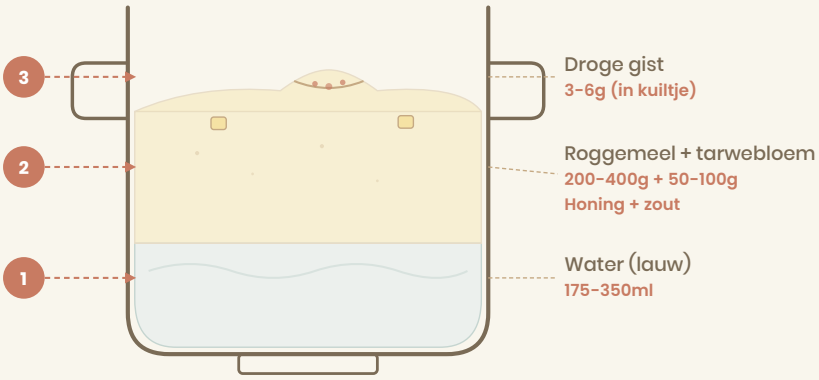
A hearty, dark and full-flavoured loaf packed with fibre. Perfect with cheese, apple syrup or a generous layer of butter!

Program 5 — Volkorenbrood **Crust: Donker** Total: 3h23



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	175ml	260ml	350ml
Rye flour	200g	300g	400g
Wheat flour	50g	75g	100g
Honey	7.5g (½ tbsp)	11g (¾ tbsp)	15g (1 tbsp)
Salt	5g (¾ tsp)	7.5g (1¼ tsp)	10g (1½ tsp)
Dry yeast	3.5g (1 tsp)	5g (1½ tsp)	7g (2 tsp)

Method

1. Water in the bottom: pour the lukewarm water into the bread pan.
2. Flour on top: sprinkle the rye flour and wheat flour evenly on top of the water.
3. Add honey, salt and yeast: spread the honey and salt at the sides of the flour. Make a well in the middle and add the yeast.
4. Start the program: select Program 5 (Volkorenbrood), choose the right weight and set the crust to Donker. Press START.
5. After baking: let the rye bread cool in the pan for at least 15 minutes and another 30 minutes outside the machine on a rack.

Tip

Rye flour absorbs a lot of moisture and rises slowly — the bread becomes heavier, but also more nourishing. Use the Fermentation mode (P19) if you want the dough to ripen longer.

Storage

4-5 days in a bread bin (rye stays fresh a long time). Excellent for freezing.

Watch the video:
Baking rye bread

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Recipes — Sweet & special

From a festive raisin bread to a silky-soft milk loaf — for those moments when you want something extra.



Program 2 — Zoetbrood is tuned for sweeter doughs. The baking temperature is slightly lower so sugar-rich dough doesn't brown too fast. The dispenser adds the raisins automatically at the right moment.

Cinnamon raisin bread

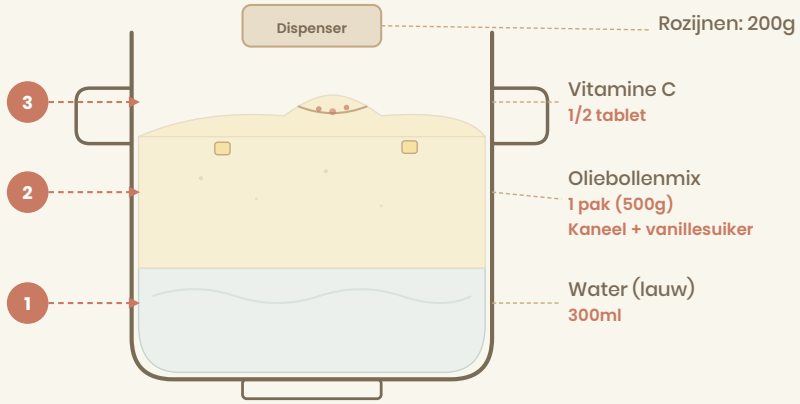
A wonderfully soft loaf full of raisins and a hint of cinnamon — super simple with an oliebollen mix.

Program 2 — Zoetbrood | **Crust: Medium** | **Dispenser: Automatic** | Total: 3h04



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	—	—	260ml
Melted butter	—	—	2 knobs
Oliebollen mix (Koopmans)	—	—	1 pack (500g)
Cinnamon	—	—	4,5g (1¾tsp)
Vanilla sugar	—	—	1 sachet (8g)
Vitamin C tablet (crushed)	—	—	½ tablet
Raisins (unsoaked)	—	—	175g

Method

1. Liquids first: pour the lukewarm water into the bread pan. Add the melted butter.
2. Dry ingredients on top: sprinkle the oliebollen mix evenly over the water. Add the cinnamon, vanilla sugar and crushed vitamin C tablet on top of the mixture.
3. Fill the nut dispenser: put the raisins into the automatic dispenser. The machine will add them automatically at the right moment.
4. Choose the program: select Program 2 (Zoetbrood), set the weight to 1000g, the crust to medium and press START.
5. Bake: close the lid and let the machine do its work. Do not open the lid during rising or baking.
6. Check it's done: at the end, prick a skewer into the centre. If it comes out clean, your bread is ready.
7. Cool: let the bread cool in the pan for 10-15 minutes, then turn out carefully and let it cool completely on a rack.

Tip

The crushed vitamin C tablet helps make the dough firmer and more elastic. No vitamin C? It still works, but the dough may be a little softer. Try variations with dried cranberries or apricots!

Storage

2-3 days in an airtight bread bin. Delicious toasted with butter.

Read more:
Baking currant bread

Program 9 — Melkbrood bakes a silky-soft loaf with a rich, creamy flavour. The dough contains more sugar and butter than a regular loaf. Note: the timer is not recommended because of the milk.

Milk bread

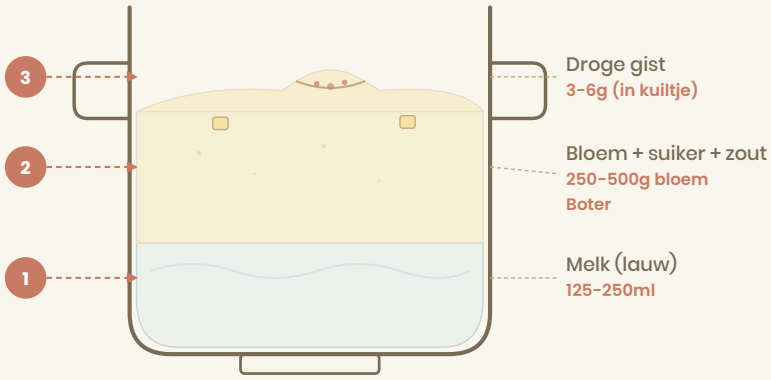
A silky-soft loaf with a mild, creamy flavour. Ideal for sandwiches, French toast, or simply with a smear of butter.

Program 9 — Melkbrood | **Crust: Licht** | **Dispenser: Automatic** | Total: 3h13



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Milk (lukewarm, 35-40°C)	125ml	190ml	250ml
Butter	14g (1 tbsp)	21g (1½ tbsp)	28g (2 tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Sugar	22.5g (1½ tbsp)	37.5g (2½ tbsp)	45g (3 tbsp)
Flour (wheat flour)	250g	375g	500g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Milk in the bottom: pour the lukewarm milk into the bottom of the bread pan.
2. Flour on top: sprinkle the flour evenly over the milk.
3. Add sugar and salt: place on opposite sides of the flour.
4. Add butter: in pieces on top of the flour.
5. Yeast last: a well in the middle, yeast in.
6. Start the bread machine: select Program 9 (Melkbrood), choose weight and crust, and press START.
7. Cool: 10-15 minutes in the pan, then turn out carefully.

Tip

Add a small splash of vanilla extract for a subtly sweet aroma. Wonderful with jam, chocolate spread or just plain! Don't use the timer with this recipe (milk spoils when standing too long).

Storage

2-3 days in an airtight bin. Excellent for freezing — ideal for French toast straight from the freezer.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Program 7 — Suikervrijbrood is tuned for dough without sugar. The rising time is slightly longer because sugar normally "feeds" the yeast — without sugar the yeast needs a little more time.

Sugar-free bread

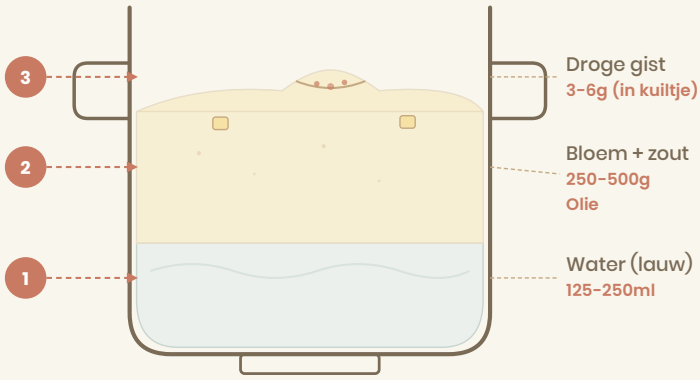
A pure and simple loaf without added sugars. Perfect for those who want to eat mindfully.

Program 7 — Suikervrijbrood **Crust: Medium** Total: 3h18



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	125ml	190ml	250ml
Oil (olive or sunflower)	14g (1 tbsp)	21g (1½ tbsp)	28g (2 tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Flour (wheat flour)	250g	375g	500g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Water in the bottom: pour the lukewarm water into the bread pan.
2. Flour on top: sprinkle the flour evenly over the water.
3. Add salt: at the edge on top of the flour.
4. Oil in: pour the oil on top of the flour.
5. Yeast last: a well in the middle, yeast in.
6. Start the bake: choose Program 7 (Suikervrijbrood), set weight and crust, and press START.
7. Cool and enjoy: 10-15 minutes cooling in the pan, then turn out.

> **Tip**
>
> This bread pairs perfectly with savoury toppings like avocado, cheese or hummus. Add seeds via the dispenser for extra nutrition! Want a sugar substitute? Try half a tablespoon of honey — a natural alternative.

> **Storage**
>
> 2-3 days in an airtight bin. Can be frozen.

Recipes — Special

From sourdough to gluten-free — for bakers who want to make something unique.



Program 3 — Zuurdesembrood has the longest rising time of all the programs: nearly 7 hours. This gives your sourdough starter the time it needs to slowly ferment the dough for maximum flavour.

Sourdough bread

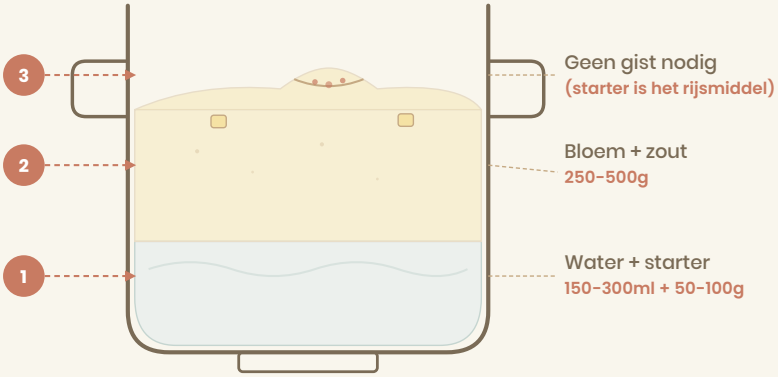
A rustic loaf with a full, mildly tangy flavour from a wholemeal-fed starter and wholemeal flour. With valuable test feedback from Amanda of Zuurdesemrecepten.nl.

Program 3 — Zuurdesembrood **Crust: Donker** Total: 6h49



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	150ml	225ml	300ml
Active starter, fed with wholemeal flour	50g	75g	100g
Wheat flour	190g	280g	375g
Wholemeal flour	60g	95g	125g
Salt	5g (⅞ tsp)	7.5g (1¼ tsp)	10g (1½ tsp)

Method

1. Water first: pour the lukewarm water into the bottom of the bread pan.
2. Add the sourdough starter: drop the active starter onto the water.
3. Flour on top: sprinkle the wheat flour and wholemeal flour evenly over the liquid mixture.
4. Salt last: add the salt at the edge on top of the flour.
5. Start the bread machine: choose Program 3 (Zuurdesembrood), set weight and crust, and press START.
6. Let it rest after baking: let the bread cool in the pan for at least 15 minutes.

Tip

Feed your starter with wholemeal flour for a few days; that gives the bread its real sourdough taste. Prefer a soft crust, like many children? Choose light and let the bread cool under a tea towel. Love an extra-crisp crust? Bake it 5-10 more minutes in the oven at 200°C.

Storage

4-5 days in a bread bin (sourdough stays fresher than yeast bread). Excellent for freezing.

Watch the video:
Baking sourdough bread

Program 16 — Glutenvrijbrood has an adjusted knead and rise time specifically for gluten-free dough. Gluten-free dough behaves differently: it's wetter, stickier and rises less high. That's normal!

Gluten-free bread

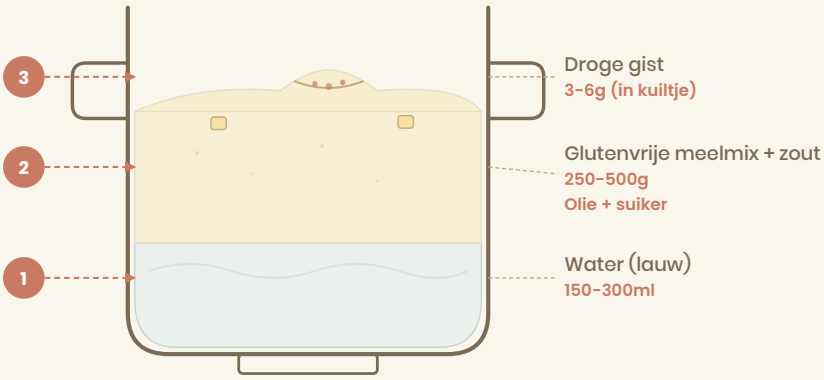
A wonderfully light and nutritious loaf without gluten! Perfect for anyone with a gluten intolerance.

Program 16 — Glutenvrijbrood | **Crust: Medium** | **Dispenser: Automatic** | Total: 2h53



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Water (lukewarm, 35-40°C)	150ml	225ml	300ml
Oil	14g (1 tbsp)	21g (1½ tbsp)	28g (2 tbsp)
Salt	4.5g (¾ tsp)	6g (1 tsp)	9g (1½ tsp)
Sugar	15g (1 tbsp)	22.5g (1½ tbsp)	30g (2 tbsp)
Gluten-free flour mix	250g	375g	500g
Dry yeast	3g (1 tsp)	4.5g (1½ tsp)	6g (2 tsp)

Method

1. Water in the bottom: pour the lukewarm water into the bread pan.
2. Flour on top: sprinkle the gluten-free flour mix evenly over the water.
3. Add sugar and salt: place on opposite sides on top of the flour.
4. Add oil: drizzle the oil on top of the flour.
5. Yeast last: a well in the middle, yeast in.
6. Start the bake: select Program 16 (Glutenvrijbrood), set weight and crust, and press START.
7. Cool and serve: 10-15 minutes in the pan, then turn out carefully and cool on a rack.

Tip

Use a gluten-free flour mix with xanthan gum or psyllium husk for a lighter texture. Gluten-free dough is often a bit wetter — that's normal! Don't compare with regular bread when it comes to rise.

Storage

1-2 days in an airtight bin. Best frozen sliced and defrosted slice by slice.

Watch the video:
Baking gluten-free bread

Program 16 — Glutenvrijbrood also works very well for banana bread. The adjusted baking time is perfect for the wetter batter from the bananas. **Note:** this recipe contains wheat flour and is therefore not gluten-free — for a gluten-free version, choose the Banana bread with oats recipe.

Banana bread

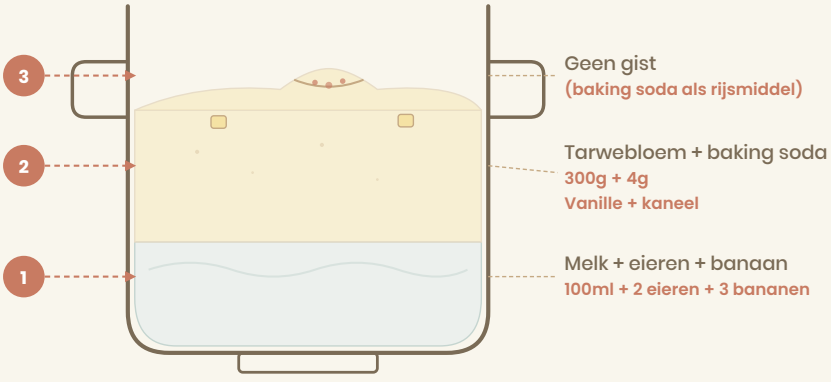
Healthy, moist and naturally sweet from the bananas themselves — without added sugars.

Program 16 — Glutenvrijbrood | **Crust: Medium** | **Dispenser: Automatic** | Total: 2h53



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Milk (or plant-based)	—	60ml	—
Eggs	—	1	—
Ripe bananas (mashed)	—	2,5	—
Wheat flour (or wholemeal)	—	180g	—
Baking soda	—	2,5g (¾tsp)	—
Vanilla extract	—	3ml (¾tsp)	—
Cinnamon (optional)	—	1 tsp	—
Pinch of salt	—	—	—
Chopped nuts (optional)	—	30g	—

Method

1. Liquids first: pour the milk into the bread pan. Whisk the eggs and add them. Add the mashed bananas.
2. Dry ingredients: sprinkle the flour evenly over the liquids. Add baking soda, cinnamon and salt. Pour in the vanilla extract.
3. Optional extras: add the chopped nuts, or use the automatic dispenser.
4. Start the machine: select Program 16 (Glutenvrijbrood), set to 750g and Medium crust. Press START.
5. After baking: let it cool for 5 minutes with the lid open, lift the bread carefully out of the pan and let it cool completely on a rack.

Tip

Use extra-ripe bananas with brown spots for the best natural sweetness. Want extra flavour? Add a tablespoon of cocoa powder or speculaas spice.

Storage

2-3 days in an airtight container or wrapped in baking paper. Can be frozen sliced.

Watch the video:
Baking banana bread

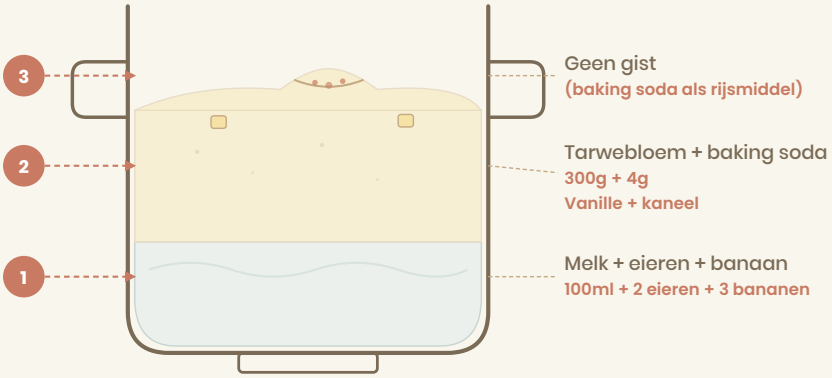
Banana bread with oats

Nutritious, protein-rich and gluten-free — specially adapted for the Fornello bread machine!

Program 16 — Glutenvrijbrood **Crust: Medium** Total: 2h53

Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Ripe bananas (mashed)	—	3 (240ml)	—
Milk (plant-based or regular)	—	30ml	—
Eggs	—	3	—
Honey or maple syrup (optional)	—	1-2 tbsp	—
Coconut oil or olive oil	—	1 tbsp	—
Oats (gluten-free, optionally finely ground)	—	175-200g	—
Vanilla protein powder	—	50g	—
Baking powder	—	1 tsp	—
Cinnamon (optional)	—	1 tsp	—
Pinch of salt	—	—	—

Method

1. Wet ingredients first: mashed bananas, milk, honey, oil and eggs into the bread pan.
2. Add the dry ingredients: oats (or oat flour), protein powder, baking powder, cinnamon and salt.
3. Optional: add yeast for extra lightness (¼ tsp on top of the dry ingredients).
4. Start the machine: Program 16, 750g, Medium or Donker crust.
5. After baking: 10-15 minutes cooling in the pan, then turn out.

Tip

For a lighter result: grind the oats finely in a blender to oat flour. The milk amount is deliberately small (30ml) because the bananas already contain a lot of moisture.

Storage

2-3 days in an airtight container. Can be frozen sliced.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Recipes — Other

Your Fornello does more than bread! From a classic vanilla cake to homemade jam and yoghurt.

Program 10 — Cake has an adjusted baking process: first mix, then bake straight away (no rising phase). Note: the cake program has a **fixed size** — you cannot set the weight or size. Always use the exact quantities from this recipe.

Classic vanilla cake

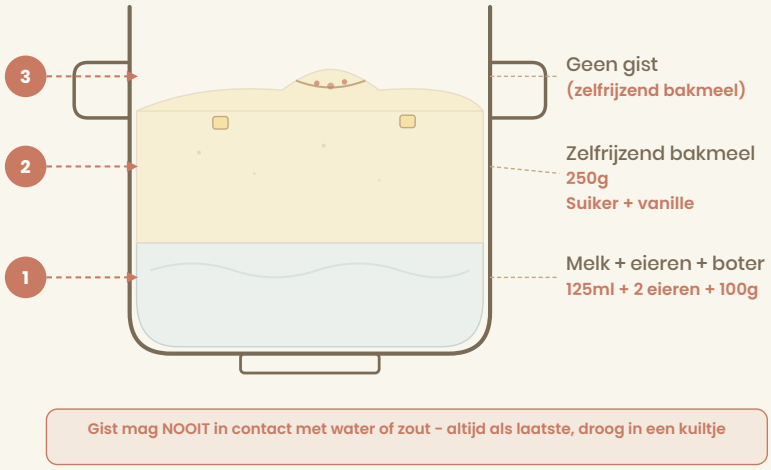
A light, golden-yellow cake — easy to make with self-raising flour.

Program 10 — Cake **Crust: Medium** Total: 2h33



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Milk (room temperature)	—	125ml	—
Melted butter or oil	—	100g	—
Large eggs (room temperature)	—	2	—
Self-raising flour	—	250g	—
Sugar	—	200g	—
Salt	—	1g	—
Vanilla extract	—	5ml	—

Method

1. Bring ingredients to temperature: make sure all ingredients are at room temperature. Cold eggs or milk can prevent the batter from mixing properly.
2. Wet ingredients first: pour the milk into the bread pan. Add the melted butter and the eggs.
3. Dry ingredients on top: sprinkle the self-raising flour evenly over the liquids. Add sugar, salt and vanilla extract. Make sure the flour completely covers the wet layer.
4. Start the cake program: select Program 10 (Cake) and press START. Note: there is no weight option.
5. Bake: close the lid and let the machine do its work. The baking time is around 50 to 60 minutes. **Do not** open the lid during baking — the cake will collapse.
6. Check it's done: at the end, prick a skewer into the centre. If it comes out clean, your cake is ready. Still batter on it? Leave it to bake for another 10-15 minutes.
7. Cool: take the bread pan out of the machine and let the cake rest for 10 minutes. Turn the pan carefully upside down to release the cake and let it cool completely on a rack.

Tip

Want to add extras? Chocolate chips, nuts or dried fruit: add them via the lid after 5 minutes of mixing. Storage: 3 days at room temperature in an airtight tin, 5 days in the fridge.

Watch the video:
Baking cake in the bread machine

Program 13 — Jam cooks and stirs automatically. The result: delicious fresh jam without having to stand over it.

Strawberry jam

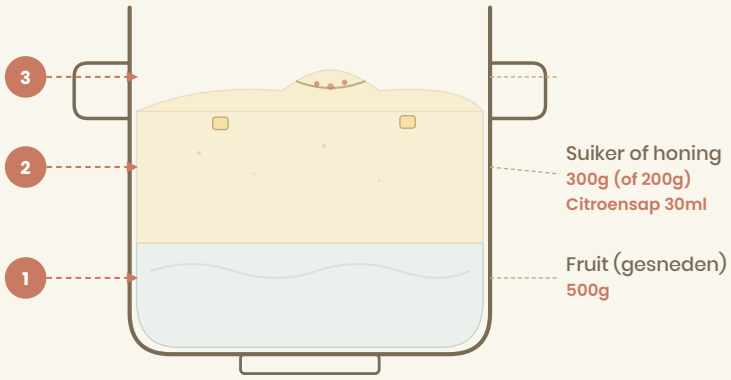
Easily make your own fresh jam — no stirring or scorching!

Program 13 — Jam **Crust: —** Total: 1h05



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Fresh fruit (strawberries, raspberries, etc.)	—	500g	—
Granulated sugar or honey	—	300g (or 200g honey)	—
Lemon juice	—	30ml (2 tbsp)	—

Method

1. Prep: wash and cut the fruit into small pieces. Use ripe fruit for the best flavour.
2. Everything into the pan: put the fruit, sugar (or honey) and lemon juice into the bread pan.
3. Off you go: select Program 13 (Jam) and press START. The machine cooks and stirs automatically.
4. Pour and store: carefully pour the hot jam into clean, sterilised jars. Seal tightly and let cool upside down to vacuum-seal.

Tip

Honey as a sugar substitute? The jam will be slightly runnier, but naturally sweet. Add half a grated apple for extra pectin (a natural setting agent).

Storage

Sterilised jars: 6-12 months. Once opened: 2-3 weeks in the fridge.

Program 15 — Yoghurt keeps the pan at a constant low temperature (40°C) for 8 hours. Perfect for fermenting yoghurt.

Yoghurt

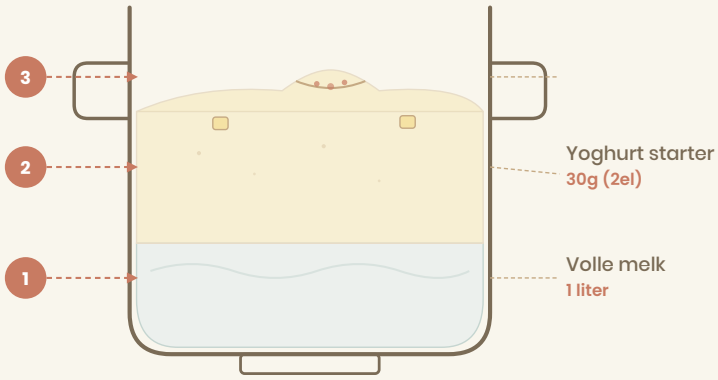
Making your own yoghurt has never been easier!

Program 15 — Yoghurt **Crust: —** Total: 8h00



Volgorde in de bakpan

Altijd van onder naar boven toevoegen



Gist mag NOOIT in contact met water of zout - altijd als laatste, droog in een kuiltje

Ingredients

Ingredient	500g	750g	1000g
Whole milk	—	890ml	—
Natural yoghurt (as starter)	—	20g (1½tbsp)	—

Method

1. Optional — heat the milk: for firmer yoghurt, heat the milk first to 85°C and let it cool to 40°C.
2. Ingredients into the pan: pour the milk into the bread pan and add the yoghurt starter. Stir gently.
3. Off you go: select Program 15 (Yoghurt) and press START. The program takes 8 hours.
4. Chill and set: pour the yoghurt into a sealed container and place in the fridge for at least 4 hours.

Tip

Use whole milk for creamy yoghurt. For Greek style: strain the yoghurt through a muslin cloth. Save a few tablespoons of your yoghurt to start the next batch!

Storage

5-7 days in the fridge in a sealed container.

Watch the video:
Making yoghurt

Other programs

Program 11 — Deeg	Kneads and briefly rises the dough. Ideal for **pizza dough**, rolls or focaccia that you finish in the oven yourself. Take the dough out, shape it, let it rise for another 20-30 minutes and bake at 200-220°C.
Program 12 — Gistdeeg	Kneads and gives the dough a full rise. Perfect for **cinnamon rolls**, brioche or filled buns. The longer rising process gives a lighter structure.
Program 14 — Bakken	Bake function only — no kneading or rising. Handy for **finishing off bread**, baking a tart or reheating something. Baking time is adjustable (10-70 min).
Program 17 — Kleefrijst	Make perfect sticky rice for sushi, sticky rice bowls or Asian side dishes. 300g sticky rice + 400ml water, wash well first until the rinse water runs clear.
Program 18 — Roerbakken	Heats the pan and turns the paddle. Handy for **toasting nuts**, caramelising sugar or making croutons.
Program 19 — Fermentatie	Keeps the pan at a constant low temperature (30°C). Ideal for **fermenting sourdough starter**, tempeh or other fermentation projects.

Pro tip

Combine program 11 (Deeg) with program 14 (Bakken) for full control over your bake. First knead and rise the dough, then shape by hand, and finally put it back in to bake.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Cleaning & maintenance



Removing the bread pan

The bread pan is easy to remove:

1. Gently push the bread pan down
2. Turn a quarter turn **anticlockwise**
3. Lift the pan straight up

Note: the pan may be hot after baking. Use oven gloves! Check them for holes or thin spots before use, especially at the seams. Damaged or damp? Don't use them: the heat goes straight through. Let the bread cool in the pan for 10-15 minutes before removing it.



The kneading paddle



The kneading paddle sits loose in the bread pan. After baking the paddle can be stuck in the bread — that's normal, especially with heavy dough (wholemeal, spelt, gluten-free). Remove it carefully with the included hook.

Kneading paddle stuck in the pan?

This is the most common maintenance issue. It happens because dough residue hardens around the shaft.

Solution:

1. Let the pan cool down
2. Fill with warm water (above the kneading paddle)
3. Wait 20-30 minutes
4. Carefully twist and pull
5. Optionally a drop of neutral oil on the shaft

Prevention: Clean the kneading paddle and the shaft **immediately after every use**. Don't leave any dough residue around the shaft — it hardens and blocks the paddle next time. As soon as the bread is out, pour a little lukewarm water into the pan and let it sit for a few minutes. The kneading paddle then comes off easily.

> **Tip**
>
> A drop of sunflower oil on the shaft before baking can help prevent the paddle from sticking. Paddle stuck in the bread? No big deal — it leaves a small hole but the bread tastes the same!

After every use

- Hand-wash the bread pan and kneading paddle (warm water + mild washing-up liquid)
- **Never** in the dishwasher
- **Never** use a scouring sponge, steel wool or metal tools
- The ceramic coating is PFAS-free and durable, but sensitive to scratches
- Use plastic or wooden kitchen utensils

Weekly

- Wipe the heating element and the interior of the machine with a damp cloth
- Avoid lots of water near electrical parts
- Clean the dispenser regularly to prevent residue

The ceramic bread pan

The bread pan has a PFAS-free ceramic coating — safe for you and your family.

Read more: PFAS-free baking

Why our ceramic coating is safer for you and your family.

Prevent damage:

- Never clean with hard brushes or aggressive cleaning products
- Don't leave bread or cake in the pan for hours after baking (heat + moisture damages the coating)
- Always remove your bread from the pan straight away
- Clean the pan with a soft cloth and mild soapy water

Prevent overheating

Always let the machine cool completely between consecutive baking sessions. This helps extend the life of the machine. Wait at least 15 minutes.

Machine level?

Always place your Fornello on a flat, stable surface. A machine that isn't level can cause the bread to rise unevenly or the dough to press against one side of the pan.

Video: cleaning & maintenance

Scan for our explainer video on cleaning and maintaining your Fornello.

Need a new bread pan or kneading paddle?

Is your bread pan or kneading paddle damaged or worn? You can easily order a new one via fornello.eu. Go to our webshop and search for "bread pan" or "kneading paddle".

Frequently asked questions & troubleshooter

Got a question about your Fornello bread machine? Below you'll find the most common questions with clear answers and practical tips.

1. How do I get the bread pan and kneading paddle out after baking?

Flip the handle up, turn the pan a quarter turn anticlockwise, and lift it straight out of the machine. Paddle stuck? Soak the shaft in warm water or a few drops of sunflower oil. Let it soak for a few hours and twist it loose carefully. Doesn't work? You can simply carry on using it with the paddle in.

2. There's a loud clack or beep during kneading — is that normal?

Yes! That's the sound of the automatic nut/fruit dispenser flipping open. It happens even if you haven't filled the dispenser. It's part of the normal process.

3. Can I use ready-made bread mixes?

Yes, you can! White mixes: Program 1. Wholemeal mixes: Program 5. "Quick" mixes: Program 6. Shop-bought bread mixes vary a lot in rise time and moisture content. Our own recipes are optimally tuned to the Fornello.

4. My pan is damaged / the coating is peeling — what now?

Never use metal objects, scouring sponges or aggressive cleaning products. Did the damage happen on delivery? Contact us for a free replacement (2-year warranty). Is it from use? You can order a new bread pan + kneading paddle via fornello.eu.

5. My wholemeal or spelt bread is too dense — how do I fix it?

Wholemeal and spelt flours contain lots of fibre and less gluten. As a result the bread becomes heavier. **Solution:** replace part of the flour with wheat flour. At 750g wholemeal: 300g wholemeal flour + 200g wheat flour. For spelt bread: 60% spelt flour + 40% wheat flour.

6. Why does the display go dark during baking?

This is the energy-saving feature — not a fault! Press + or - briefly to wake the display again. The program keeps running.

7. Why is the coating on my bread pan getting damaged?

Usually because of: cleaning with hard brushes, metal objects, or leaving the bread in the pan for hours. Always remove your bread from the pan straight away and clean the pan with a soft cloth and mild soapy water.

8. I can't find white bread in the recipe book?

The recipe "White bread" in this book bakes on Program 1. On the machine that program is called "Zachtbrood" — that's the name of the program, not the name of the bread. Choose Program 1 and you'll bake a classic white loaf.

9. Where can I find more recipes?

We're continually working on new recipes and videos. Scan the QR code to the Fornello Academy on our website for the latest recipes, or join our Facebook community!

10. How does the automatic nut dispenser work?

Fill the dispenser with chopped nuts, raisins or seeds (make sure they're small enough). The machine adds them automatically at the right moment. Programs with the dispenser function: 1, 2, 4, 5, 8, 9, 16. For other programs: add manually when the machine beeps.

11. How do I test whether my yeast is still good?

Dissolve a teaspoon of dry yeast in half a cup of lukewarm water (35-40°C) with a pinch of sugar. After 10 minutes the mixture should foam and expand. No foam? The yeast is past its date — buy new.

12. Why is the water temperature so important?

The ideal water temperature is 35-40°C. Water that's too hot (>45°C) kills the yeast — your bread won't rise. Water that's too cold slows yeast activity — your bread barely rises. Use a thermometer or test on your wrist (pleasantly warm = good).

13. I forgot the butter — can I still do something?

Yes! Add the butter in small pieces at the first beep (when the machine indicates you can add extra ingredients). The result is a little less even, but perfectly edible.

14. My bread is hard to get out of the pan — what now?

Always let the bread cool for 10-15 minutes in the pan after baking. Then turn the pan carefully upside down and shake gently. If it's still stuck: a few drops of oil along the edge and wait another 5 minutes.

15. Can I use the timer for every program?

No, not for all programs. The TIMER is available on most bread programs (1-8, 16), but **not** on Program 9 (Melkbrood) or the special programs (10-15, 17-19). Melkbrood uses milk and butter — which spoil if they sit for hours. Only use the timer with water-based recipes.

16. May I open the lid during baking?

During **kneading**: yes, you may open the lid to check the dough or add ingredients. During **rising and baking**: better not! Cold air disturbs the rising process and can cause your bread to collapse. Exception: a quick poke with a skewer at the end to test it's done.

17. My bread has risen unevenly — what causes that?

Usually one of these causes: (1) the yeast came into contact with water or salt, (2) the ingredients weren't evenly distributed, or (3) the machine wasn't level. Always make sure the yeast sits dry on top of the flour and that the machine stands on a flat, stable surface.

18. My bread is too dry or crumbly — how do I fix it?

Dry bread usually comes from too little moisture or too long a bake time. **Solutions:** at the 10-minute dough check, add a tablespoon of water if the dough looks dry. Stick to the water-to-flour ratio (300ml water per 500g flour). Set the crust to Licht or Medium instead of Donker. Remove the bread from the pan straight after baking and keep it in a bread bin — not in the fridge, which actually dries bread out faster.

19. My bread tastes too salty — what went wrong?

Too much salt, or salt that's unevenly distributed. Always weigh the salt: 5-10g (about 1-1½ teaspoons) per 500g of flour is normal. Use fine salt — coarse salt dissolves unevenly. Sprinkle the salt at the edge of the flour, away from the yeast.

20. My bread tastes bland — how do I get more flavour?

Salt is the most important flavouring in bread. Never leave it out and don't reduce it. Add a teaspoon of sugar or honey — it feeds the yeast and adds depth. Choose a program with a longer rise time: more fermentation means more flavour. A portion of wholemeal flour, seeds or herbs gives extra character.

Troubleshooter

Bread didn't work out? Check this table for the most common problems and solutions.

Symptom	Cause	Solution
Bread doesn't rise	Yeast expired or water too hot/cold	Check the use-by date. Water 35-40°C. Yeast not on the salt.
Bread collapses after rising	Too much yeast or too much water	Reduce the yeast or water by 10%. Check the flour type.
Bread is too dense	Too little yeast or wrong flour	Use strong bread flour. Mix wholemeal with wheat flour.
Crust too dark	Crust colour too high	Set the crust to Licht. Optionally remove 5 minutes earlier.
Crust too light	Crust colour too low or too little sugar	Set the crust to Donker. Add a tablespoon of sugar/honey.
Bread sticks to the pan	Coating damaged or not cleaned	Clean the pan thoroughly. Grease lightly with butter.
Display shows 'HHH'	Internal temperature too high	Let the machine cool completely (min. 15 min) before a new program.
Dent on top of the bread	Dispenser or too much yeast	Reduce the yeast slightly. A dent from the dispenser is normal.
Bread too dry or crumbly	Too little moisture or stored too long	A little more water at the dough check. Out of the pan straight away. Keep in a bread bin.
Bread tastes bland	Too little salt or sugar	Keep salt at the recipe amount. Add a pinch of sugar or honey.

Substituting ingredients

Out of an ingredient? Many ingredients can be substituted just fine. Use the table below as a guide.

Ingredient	Substitute with	Note
Butter	Same weight of oil or margarine	Slightly less rich flavour; bread still turns out fine.
Milk	Plant-based milk, or water + 1 tbsp milk powder	Crust will be slightly lighter.
Egg	1 tbsp ground linseed + 3 tbsp water (rest 5 min)	Works best in sweet breads.
Sugar	Honey or maple syrup (¾ of the amount)	Reduce the liquid slightly; feeds the yeast.
Dry yeast	Fresh yeast — 3× the amount	Dissolve first in lukewarm water.
Wheat flour	Wholemeal flour — mix 50/50	Pure wholemeal gives denser bread.

Can't work it out?

Scan the WhatsApp QR code on the welcome page or contact us via fornello.eu. We're happy to help!

Read more: bread won't rise?

Scan for our in-depth article about all the causes and solutions when your bread won't rise.

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Returns & warranty

30-day money-back guarantee

Not happy? No problem. You can return your Fornello product within **30 days** of receiving it. Whatever the reason — we'll sort it out quickly and easily.

How do returns work?

Ordered via our webshop (fornello.eu)

Returns via our webshop are easy via our returns portal:

Start your return via our returns portal

Scan the QR code or go to pieters-geen-zn.returnless.com/nl

1. **Scan the QR code** or go to our returns portal
2. **Enter your details** — order number and email address
3. **Choose the reason** for your return
4. **Receive your return label** by email
5. **Send the product back** via the nearest PostNL point
6. **Money back** — as soon as we've received and processed your return

Ordered via Bol.com

Returns of Bol.com orders go via the Bol.com platform:

1. Go to **bol.com** and log in to your account
2. Go to **My orders**
3. Find your Fornello order and click **Register return**
4. Follow the steps and choose a return reason
5. **Print the return label** you receive by email
6. Stick the label on the box and bring the parcel to a PostNL point

Tip

Always keep the original packaging until you're sure you want to keep the product. This makes returns a lot easier.

Bought in a shop

Did you buy your Fornello product in a physical shop? Then contact **us** directly via WhatsApp — scan the QR code at the bottom of this page. We'll help you personally with your return or warranty.

What happens to returns?

We don't throw away returned products. Via our returns platform we make sure returned machines are inspected, refurbished if necessary, and given a new life. That way you help build a circular society and we prevent unnecessary waste.

POWERED BY
Returnless

Need help?

Scan the QR code for our WhatsApp — we're happy to help.

Happy baking!

We hope this recipe book inspires you to enjoy fresh, honest bread every day. Got questions, tips or want to share your creations? We'd love to hear from you!

"The best food is the food you make yourself."

Warm regards from Steije & Lars,
Team Fornello!

WhatsApp

Free extra warranty

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Fornello's Broodbakmachine Community

🌳 For every review we receive, we plant a tree — thank you for helping bake a greener world.

Found a mistake?

Nobody's perfect — we aren't either! Have you spotted a mistake, ambiguity or improvement in this recipe book? Let us know via the QR code below.

Scan to report a mistake

Fill in our short form — every improvement helps make this recipe book better.

Thank you! Together we'll make it better.

Fornello

Simple. Unprocessed. Homemade.

Thank you for choosing honest bread together with us. Fresh bread from your own kitchen every day — without unnecessary additives, exactly the way you like it.

"The best food is the food you make yourself."

— Steije & Lars, Team Fornello

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www.fornello.eu

Made with love in Europe.