

## BREAD

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### Ingredients

1kg of flour (german flour: type 405)  
800g of water  
4 spoons of oil  
2 tea spoons of sugar  
25 g of yeast

### Preparation

Take a glass of water (from the 800g) and put the yeast and the two tea spoons of sugar, mix everything and put it on the side! In another glass of water (always from the 800g ) put the 4 oil spoons and one spoons of salt and mix as well everything. After that put in a big bowl 1 kg of flour, and make a big hole in the middle and add the first glass of water with the sugar and the yeast.

Mix everything and after add also the glass of water with the oil and the salt.

Mix everything and just at the end add the rest of the water left from the 800g and mix till you will have a soft and not to dry mixture!

If you see that the mixture is too wet still add more flour or the opposite if you see is to dry add more water!

Once the mixture is done leave it in a bowl and cover it and leave in a dark place (like the oven) to rise for two hours!

After two hours work again for a bit on the mixture and make a shape of the bread you like most.

After you made the shape cover it again and leave it to rise for another hour.

After that your bread is ready to go in the oven at 180 degrees, and when you'll see that it gets a bit of color means that your bread is ready to eat!