



## Italian Bread

### Overview

Servings: 4

## Ingredients

250g All-Purpose Flour

250g Semolina (can be replaced by Flour)

1 Tablespoon of Sugar or Honey

1 to 1 1/2 Packages of Dry Yeast or 15g of Fresh Yeast

300ml of Lukewarm Water

1 Tablespoon of Salt or Sea Salt

# Methods

## Step 1

Spread out some flour and semolina. Dissolve the yeast in the warm water. Once this is done mix all the ingredients together and knead them for at least 5 minutes until you have a supple dough.

## Step 2

Form the supple dough to a ball, sprinkle it with flour and carve it in with a knife. Let the dough sit covered in a warm place until its volume has doubled in size. Knead out the air for one minute, roll the supple dough again into a ball, carve it in with a knife and let it sit until the volume has doubled.

## Step 3

Finally, sprinkle the dough with flour and bake it at 220°C for about 15 minutes with added steam function on level two, then bake it at 180°C for additional 30-35 minutes without steam.

# Setting Procedure

3D Hot Air

15 minutes with added steam level 2 at 220°C

30-35 minutes without steam at 180°C