



**CHALKIDIKI  
FLOUR MILLS SA**



**QUALITY CONTROL LABORATORY**  
*traditional quality*

## Country style bread

Yellow, light, delicious with a crunchy crust

	Ingredients	Quantity
1	Flour <b>Panadero</b>	10000 g
2	Flour <b>Limnos</b>	1000 g
3	Salt	190 g
4	Yeast	200 g
5	Water ( 10° C)	7500 g



## **PROCEDURE**

Put all the ingredients into the mixer and knead at low speed for 6 minutes and 7 minutes on high.

Let the dough rest for 30 minutes .

Cut into pieces of 460 gr. and roll out the dough gently by creating pointed edges.  
Coat with flour *Panadero*.  
Proof for 40 minutes at 35° C and 77% humidity.

Make a deep cut on the surface of the loaf or three parallel cuts along the loaf. If you like, three minutes before the end of baking, wet with water and add a little oregano.

Bake at 220° C with a little steam for 40 minutes.

