



Farmer's loaf



The moist crumb of this bread releases the pronounced flavour of brown bread.

Preparation time:

3H39

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

Rating:

★ ★ ★ ★ ★ (No Ratings Yet)

Preparation:



BY HAND

Preparation:

- 1 - Add the ingredients to the pan in the following order: water and salt.
 - 2 - Then add the three types of flour and the dry yeast.
 - 3 - Place the pan in the machine. Select program 2, the weight of the loaf and the colour of the crust desired.
- Press 'start - stop'. At the end of the cycle, switch off the machine, take out the pan and turn out the loaf.

Ingredients	
Flour (T55):	400 g
Salt:	12 g
Dry yeast:	3 g
Water:	500 ml
Wholemeal flour:	150 g
Rye flour:	150 g