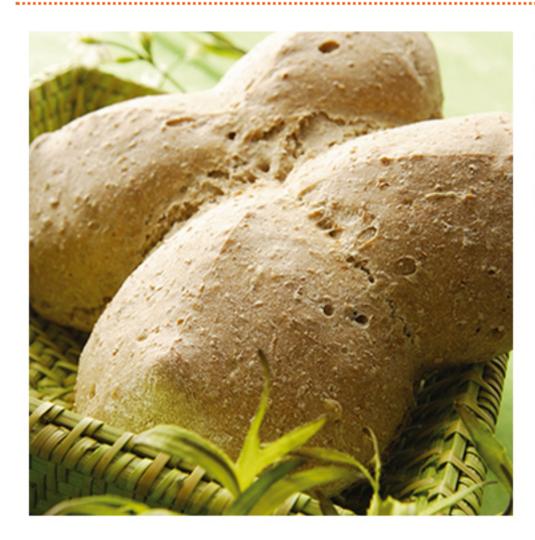


# Farmer's loaf



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:



## 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.

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