

SIGNATURE BREAD

INGREDIENTS

WATER

YEAST

CARAWAY SEED

CORIANDER GROUND

STAR ANISE

A&S ROBBELI FLOUR

- * MIX ALL THE DRY INGREDIENTS
- + MIX THE WATER WITH ALL THE DRY INGREDIENTS
- + 10 minutes SLOW AND 3 minutes FAST SPEED UNTIL
WELL MIX
- * TAKE THE DOUGH OUT OF THE BOWL
- + REST 15 minutes w/ COVERED ON THE TABLE
- + PROOF 35 minutes
- + BAKE 20 seconds, Steam 210°C 50 minutes