



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

## Carta da musica



The carta da musica is produced in the form of a very fine sheet, as thin as a crêpe; it is found in Sardinia and eaten with an aperitif. It is even better heated and drizzled in olive oil with a little salt.

### My tip:

For nibbling as an aperitif, accompanied by a generous multi-coloured salad./span>

### Preparation time:

2H

### Cooking time:

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

2m

### Rating:

☆☆☆☆☆ (No Ratings Yet)

### Preparation:



手工制作

### Preparation:

- 1 - Mix all of the ingredients in a bowl and knead until completely blended.
- 2 - Leave the dough to ferment for 90 minutes and cover with a damp cloth.
- 3 - Roll the dough out to a thickness of 1 mm.
- 4 - Preheat the tray in the oven at maximum temperature.
- 5 - Put into the oven for 1 to 2 minutes.
- 6 - Remove the bread and split in the middle.
- 7 - Put both parts back into the oven for 1 minute.
- 8 - Remove from the oven, season with oil and salt before eating.

### Ingredients

Wheat flour:	667 g
Salt:	13 g
Water:	433 ml
Fresh Yeast :	13 g