



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

Yoghurt loaf



A loaf with a pleasant, light texture to satisfy all tastebuds.

Preparation time:

3H55

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, salt, sugar, yoghurt, flour, rye flour and yeast.
- 2 - Place the pan in the machine. Select program 8 and press the "start - stop" button.
- 3 - At the start of the baking cycle, lightly brush the top of the loaf with the beaten egg.
- 4 - At the end of the cycle, switch off the machine, take out the pan and turn out the loaf.

Ingredients

Flour (T55):	480 g
Salt:	12 g
Sugar:	14 g
Rye flour:	70 g
Water:	200 ml
Plain yoghurt:	3 cup
Fresh Yeast:	24 g