## CUT THE CAPTIONS AND MATCH THEM WITH THE PICTURES IN THE RIGHT SEQUENCE

**Ingredients:** Flour, dry yeast, warm water, sugar, salt.

Bake in warm oven for 45 to 60 minutes.

Mold it again and form loaves, in round, small, big, oval shapes. Put them in a pan. Leave them covered for another 30 minutes till its size becomes double.

Curve and put sesame if you like.

Leave it covered for about 30 minutes to swell.

Mix 1 kilo of flour and 3 tea spoons of salt and then add it to the water with the yeast.

Mold until the dough becomes smooth. Make quick movements.

Stir 16gr of yeast in 500ml warm water. Add a tea spoon of sugar.

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