






Greek recipe for making bread

1	<p>Ingredients Flour, dry yeast, warm water, sugar, salt.</p>	
2	<p>Stir 16gr of yeast in 500ml warm water. Add a tea spoon of sugar.</p>	
3	<p>Mix 1 kilo of flour and 3 tea spoons of salt and then add it to the water with the yeast.</p>	
4	<p>Mold until the dough becomes smooth. Make quick movements.</p>	

5	<p>Leave it covered for about 30 minutes to swell.</p>	
6	<p>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.</p>	
7	<p>Curve and put sesame if you like.</p>	
8	<p>Bake in warm oven for 45 to 60 minutes.</p>	