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Simple Contemporary Bread

Eventually, you will very discover a further experience and ability by spending more

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cash. Contemporary

nevertheless

when? complete

you say you will

that you require

to get those

every needs

later than

having

significantly

cash? Why don't

you try to

acquire

something basic

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in the Contemporary

beginning?

That's something

that will lead

you to

comprehend even

more around the

globe,

experience, some

places,

afterward

history,

amusement, and a

lot more?

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bread. Richard

brings fun to

breadmaking and

with his easy

approach, you

will never want

to buy a

supermarket loaf

again.

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Dough Simple

Bread by Richard Bertinet ...

It's divided into a general part (all about bread baking, techniques, ingredients and equipment needed) and several chapters with different bread recipes originating from

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a specific
dough, for
example white
bread dough,
sweet dough,
olive oil dough.
The first recipe
of the chapter
is the basic
dough, and the
follo

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For all those
who do not want
to eat mass
produced sliced
bread filled
with chemicals
and ...

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Combine the
parmesan and
pine nuts and
put half of that
mixture on to
the dough. Now
top the mixture
with Parma ham...
...before brushing
the ham with
olive oil and
putting the rest
of the cheese
and nut mixture

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on top... Roll
the dough up
like a swiss
roll and then
cut 2cm slices
out and lay them
on greased
baking trays.

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DIRECTIONS

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Combine $1/2$ cup warm water with 2 tablespoons of yeast and in a large mixing bowl and set aside for about 5 minutes.

Combine the $1/4$ cups warm water with the butter or oil and add to the yeast mixture

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after it has
expanded.

Combine the salt
and flour and
add 2 cups of
flour to the
yeast ...

*Simple Yeast
Bread / Dough
Recipe -
Food.com*

Place in a
greased bowl,

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turning once to
grease the top.

Cover and let
rise in a warm
place until

doubled, 1-1/2
to 2 hours.

Punch dough
down. Turn onto
a lightly
floured surface;
divide dough in
half. Shape each
into a loaf.

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Place in 2 greased 9x5-in. loaf pans. Cover and let rise until doubled, 1 to 1-1/2 hours.

Basic Homemade Bread Recipe / Taste of Home
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In large mixer
bowl, combine

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warm water
(110-115°F), 1
tsp sugar and
yeast; stir, let
stand 5 minutes.
Add 3 cups
flour. In
saucepan or
microwave, heat
milk until warm
(110-115°F). Add
to flour
mixture.

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