

Wheat bread

150 gr. yeast

2 kilos of wheat flour

500 gr. water lukewarm

13 kilos of wheat flour

8 kg of warm water approx

1 tablespoon of salt

Method:

We make the dough from the night before, mixing the leaven with the 2 kilos of flour and water. The next day, we mix the flour with the dough, salt and water. Knead very well by folding the dough over itself. Then press forward stretching it. We fold it again and then knead it vertically and counter-clockwise. This vertical kneading is very important for the uniform distribution of the gluten throughout the dough. Let the dough rest for about 1 hour at a moderate temperature. Then cut and shape into loaves and put them in baskets or small basins with a cloth underneath. Let them rise. When they rise, turn them upside down and bake in the wood-fired oven for about 1 hour and 30 minutes. during the cooking so that they are cooked well on all sides. When they are red, we pass the browning on top.