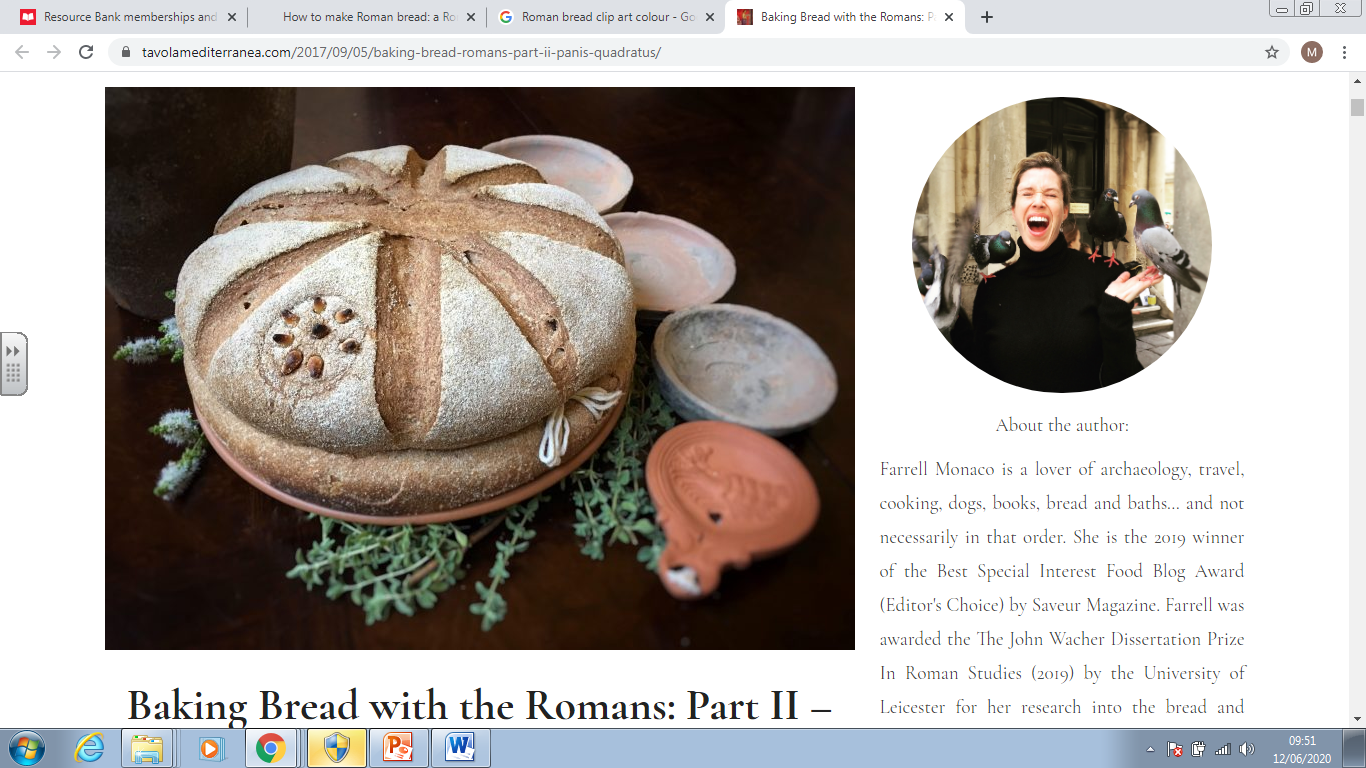
Roman Bread

Ingredients:

* 2 teaspons of dry yeast
* 600 ml (2 1/2 cups) of water
* 250 grams (1 cup) of wholemeal wheat flour
* 250 grams (1 cup) of white flour
* 1 teaspoon of salt (dissolved in 1 tablespoon of water)

Cooking instructions:

* Pour the water in a mixer bowl.
* Dissolve the yeast.
* Put the cups of flour into the bowl.
* Mix the flour for a few minutes.
* Gradually add the (warm) water and the tablespoon of salted water.
* Whip it for 5-10 minutes until you get a dough that isn't too sticky or floury.
* Knead the dough so that it becomes smooth and elastic.
* Make circular loaves with the dough.
* Place the dough on a tray (used for baking) and cover it with cling film.
* Put the tray in a warm place like near a heater and leave it for an hour so that it rises.
* Once the loaves have doubled in size put them in an oven with the temperature set at 220 C (430 F) for 20-25 minutes until the crust is golden.
* Let the loaves cool.

Your bread is ready.

Now rate your bread.

On a scale of 1 – 5 (5 is the highest score) rate your bread on the following…

|  |  |
| --- | --- |
| Taste |  |
| Texture |  |
| How easy was it to make? |  |

If you were to make it again, what would you do differently and why?(if it went really well, maybe think about additional ingredients you could add instead).

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