



STOVE-TOP ROMANIAN BREAD

TOTAL PREPARATION TIME: 3 HOURS – TOTAL COOKING TIME: 1.5 HOURS

EQUIPMENT

- iCook 2-Litre Saucepan and Lid
- iCook Senior Dome Lid
- iCook 8-Litre Dutch Oven and Lid
- Measuring cup and instruments
- Sieve (for sifting flour)

INGREDIENTS

- **1 kilo** flour
- **500 ml** water
- **2 teaspoons** active/dry yeast
- **1 teaspoon** salt
- **2 teaspoons** sugar

PREPARATION METHOD

1. Heat the water in the iCook 2-Litre Saucepan, until it is lukewarm, and sift flour into the iCook Senior Dome Lid. Make a well in the centre.
2. Add salt, sugar and yeast, then pour lukewarm water over the ingredients and leave it for 10 minutes.
3. Using your hands, mix the ingredients together until a dough is formed.
4. Knead the dough until it is soft and elastic, then leave it to rise for about an hour (until it doubles in volume).
5. Place the iCook 8-Litre Dutch Oven on the stove and lightly heat it, then transfer the dough inside and leave it for a further 15 minutes to rise.
6. Reduce the heat to the lowest setting, put the lid on the iCook Dutch Oven and allow the bread to cook for 50 minutes.
7. Turn the heat off and allow the bread to rest for 20 minutes.
8. Enjoy!

ABO Tip: Use the time when the dough is rising and baking to cook a complementary recipe, read Amagram or check in with a client!