

# Sourdough bread

## 1. Make a leaven

### Ingredients:

- 150g sourdough
- 150ml water
- 150g flour

### Directions:

- mix the water into the sourdough with a fork first, then add the flour;
- cover the bowl and leave it in a room temperature for several hours until the leaven doubles in size.

## 2. Load the bread machine

### Ingredients:

- 2 tbsp oil
- 2 tsp salt
- 1 tsp sugar
- 320ml water
- 550g flour
- 220g leaven
- herbs, cumin, seeds, etc.

### Directions:

- put all the ingredients into the bread machine (the list is in chronol. order)
- turn on the kneading program.

**Caution! Turn the machine off after kneading, BEFORE the baking starts**

- Let the bread dough rise for several hours until it's 1cm below the edge of the baking form.

## 3. Bake the leavened bread

Set the bread machine to a baking program that doesn't knead.

Once the bread is baked, remove it from the baking form and leave to cool down for at least 30 minutes before eating.

Enjoy :)

