



Skewer Bread

⌚ 60–90 Min   

Preparation

- 1 In a bowl, dissolve the yeast and sugar in lukewarm water.
- 2 Add the flour, olive oil, salt and bread seasoning mix and process in a food processor (approx. 3-4 minutes) or by hand to form a smooth dough.
- 3 Cover and let rise in a warm place for about 30-45 minutes.
- 4 Briefly knead the dough on a floured surface, divide the dough and form strands of approx. 20 cm.
- 5 On a wooden spoon handle, wrap the dough around, overlapping it slightly.
- 6 Preheat the oven to approx. 200 °C.
- 7 Place on a tray lined with a baking sheet, cover and let rest for another 15 minutes.
- 8 Bake the bread for around 15 minutes, be careful not to bake it for too long. Let the bread cool.
- 9 Before serving, brown on all sides on the grill or over the campfire.

Ingredients 4 Portions

♦ = Kotányi Produkte

400 g	Wheat flour
20 g	Yeast, fresh
230 ml	Water, lukewarm
3 tbsp.	Olive oil
0.5 tsp.	Granulated sugar
2 tsp.	♦ Onion-Herb Bread Seasoning Mix
2 tsp.	♦ Sea Salt, Coarse

