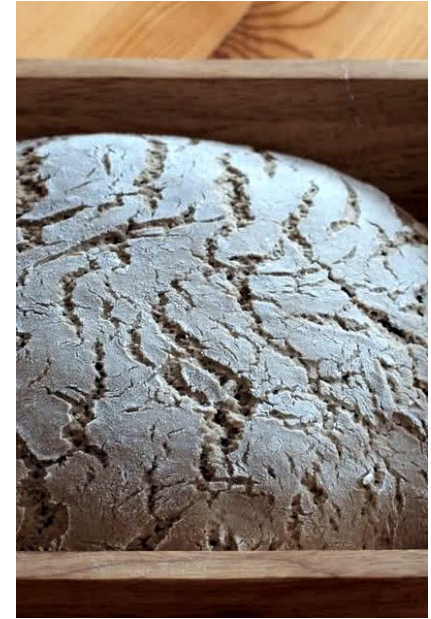


RYE BREAD

- For a small loaf, we need:
- 500g rye flour
- 35g lard
- 20g or 20g yeast lees
- 20g salt
- about 3dcl lukewarm water



With the third rye flour, a half of yeast and half a pint of water prepare the first sour dough (if you are using lees use all) and let it rise overnight. The next day, add the remaining ingredients and knead into a medium-thick dough, and then leave it rise. Then again knead, shape the dough into a loaf and again leave it rise. Cut the bread before baking, then bake in a preheated oven at 200 ° C for about 45 minutes. If you want a crispy crust before baking brush with water.