

# SPELT BREAD

German recipe



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**Preparation :** 10 min - **Resting :** 45 min - **Cooking :** 50 min - **Equipment :** -

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**Ingredients :** SERVES 6

- 500 g spelt flour - 280 ml water - 1 tblsp dried baker's yeast (9 g) - ½ tsp ground mixed spices: Fennel, cumin, aniseed, coriander (optional) - 1 tblsp salt - 1 tblsp honey

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1. Put all the ingredients in bowl and run BREAD/BRIOCHE programme. Shape into a ball.
2. Leave dough to rise in bowl with EXPERT programme 30 minutes/speed 0/35°C.
3. Shape dough into a loaf and bake in oven for 50 minutes at 220°C without preheating oven.

Cook Expert ■

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