



# Turmeric bread

## By Chef Johnny

Johnny is an amazing baker and he decided to share the recipe for his famous turmeric bread. He made it specifically for the children by adding a touch of turmeric to the dough. Imagine how happy the children were when they saw it!

### INGREDIENTS

- 2 kg flour
- 1 l water
- 7.6 gr malt
- 106 gr sugar
- 260 gr oil
- 45 gr salt
- 15 gr brewer's yeast
- 100 gr turmeric

### METHOD

Place the flour on the work surface, leaving a handful for the end, mix it with salt, yeast, malt, oil and turmeric. Add the water in small doses while working. Mix the mixture until a compact mass is obtained. Leave the dough to rest for about 12 hours.

Spread the dough on a surface, use a glass or a special shape to divide it into small circles, add the seeds. Leave the dough to rest on the work surface for another two hours, then bake at 240 ° for about 20 minutes.