



Stirato Bread

INGREDIENTS:

- 400 grams flour
- 8 grams salt
- 1 gram of dry yeast
- 350 grams cold water

DIRECTIONS:

1. Add all dry ingredients in a bowl and add water. Mix for 30 secs.
2. Let sit for 12 hours.
3. Form into loads. Let it rest for 1 hour and bake in oven at 500 until golden brown.