Plain yeast bread (sade ekmek)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
30 g	Fresh yeast (compressed)
60 g	Sugar ¼ glass
20 g	Salt 1 tbsp
560 g	Water 2¾ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Sift the flour onto the counter and make a well in the middle.
2. Dissolve the sugar in a cup of lukewarm water and crush the yeast with it in the well. The water should be comfortable to the hand.
3. Cover the well with flour from the edges and wait until cracks show on the surface.
4. Open the cover and sprinkle the salt around the edges of the flour.
5. Mix in circles from the centre, add the rest of the water little by little and knead until the dough is elastic.
6. Rest the dough in a covered container in a warm place for 30 minutes.
   30 min
7. Divide the dough, shape it as you like and set the pieces on a tray, leaving a gap of three to four fingers.
8. Let the shaped pieces rise on the tray in a warm place for 50-70 minutes.
   50 min
9. Bake at 230 °C for 20 minutes. For a humid oven, put a heat-proof container of water inside.
   20 min
10. Let the bread rest and cool, then slice and serve.

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T.C. Millî Eğitim Bakanlığı, Mayalandırılarak Hazırlanan Hamurlar (2012)
tatname.com/en/tarif/sade-ekmek-megep-mayalandirilarak-hazirlanan-hamur