



## Prosecco bread

amount	ingredients
--------	-------------

<b>500 gr</b>	<b>grippy flour</b>
---------------	---------------------

<b>200 gr</b>	<b>natural yoghurt</b>
---------------	------------------------

<b>1 packg</b>	<b>baking powder</b>
----------------	----------------------

<b>2 TL</b>	<b>herbal salt</b>
-------------	--------------------

<b>1 EL</b>	<b>olive oil</b>
-------------	------------------

<b>150 ml</b>	<b>Prosecco</b>
---------------	-----------------

### Preparation:

1

Mix the flour with salt and the baking powder in a bowl.  
In a second mixing bowl, mix the yoghurt, the Prosecco with the oil well.  
Bring both contents together and knead to a smooth dough for about 5 minutes with your hands.

2

Now place the dough in an oiled [cake tin](#), press down on the ground and distribute so that the shape is well filled.  
Bake at 230 degrees for about 25-30 minutes.  
If the bread has a golden yellow color and if you take it out hollow, when you knock on the bottom, it's done.  
Only more about half an hour, wrapped in a kitchen towel, let cool and serve tastefully.

*Have fun to bake it!*



### Lucina's tips:



If you want to give your Bort a special look, use a knife on the surface to score a check pattern about 5 mm deep before you bake it.



*I wish good luck*

your Lucina Cucina