



Sour cream bread

amount	ingredients
600 gr	handy weath flour
1 piece	butter (handfull buttes flakes)
1 packg	Natron
1 packg	baking powder
200 ml	water
2 TL	herbal salt
1 pinch	pepper
1/2 packg	sour cream (100gr)

Preparation:

1

Put the grippy flour in a large bowl.

Many seven the flour, but this was too much for me. Has worked without seven.

Now add the packet of baking soda and baking soda.
2 teaspoons of herbal salt provide the necessary spice.

Mix everything well with a whisk.

In a container, whisk half a packet of sour cream with 300 ml of water and set aside.

Then add the almonds to the flour mass.

The butter, which was previously a few minutes in the freezer, with the help of a grater above the mass in butter flakes mince.

Now work the butter into the flour with both hands.
If lumps form, just rub them between the palms of your hands.



2

Now add the sour cream mixture to the bowl and stir well with a wooden spoon.
If necessary, you can add some water until the dough has a consistent consistency.
See pictures.

3

Preheat the oven to 190 degrees.

Meanwhile lay out a baking sheet with parchment paper.
Spread some flour on the surface on which the loaf of bread is to lie.

Now both hands to flour and form the mass in the bowl to a loaf.
Lift the mass onto the sheet and form a round loaf of bread with both hands.

Finally, cut the loaf diagonally about 2 cm deep with a knife.
It helps to roll the knife in flour before.
Sprinkle some flour on the loaf and put in the oven for about 45 minutes.

Depending on the shape, the time can vary.
If the bread has a nice color and on the bottom sounds hollow when knocking on it is ready.

Break the bread into a kitchen towel and steam.



Lucina's tips:



If you place a fire-proof dish with water on the bottom of the oven during baking, the bread will become much crisper.

In addition, you can put some water on the surface of the loaf in the last 5 min. of baking.

This will make the crust extra crispy.



I wish good luck and

buon appetit!!

your Lucina Cucina