

Accordion Bread with Spices



Simple, soft, aromatic, this accordion bread is magnificent. I always prepare it with grill and all our friends are delighted. You can determine the flavour of this bread on your own, because you can put your favourite spices into the butter

INGREDIENTS FOR DOUGH:

750 g of flour

400 ml of water

1 packet of yeast

1 spoon of sugar

3 tea spoons of salt

5 spoons of oil

TOPPING:

125 g of herb butter

2. OPTION FOR TOPPING :

125 g of butter

2 tea spoons of smoked red pepper (spice)

chilli

1 – 3 clove of garlic

PREPARATION:

1 . put sugar into warm water, crumble the yeast, mix it well and dissolve in the water ...

2 . leave the yeast in a warm place to let it activate ...

3 . in the meantime prepare all other ingredients in a bowl and when the yeast has activated, make a smooth, soft dough that does not stick to your hands ...

4 . form the dough into a ball ...

5 . oil the bowl a bit, put the dough back into the bowl and oil it a little to avoid drying ...

6 . leave the dough in a warm place to double its size ...

7 . form the dough into a rectangle with thickness 0.5 cm, coat it with butter of room temperature, so it can be spread on the dough easily. Cut the dough in strips cca. 7 cm wide ...

8 . take the dough from the worktop and put the beginning of the dough on your palm. Moving the hand where you keep the end of the dough, you go towards and backwards, folding it in the shape of an accordion. LOOK AT THIS PROCEDURE IN THE VIDEO ...

9 . oil a baking tray a bit (a smaller one) and line the bread one by the other. You MUSTN'T push the dough too close, because it needs space when rising...

10 . cover the dough with transparent foil and leave it in a warm place for some 15 minutes ...

11 . put the bread into a well heated oven at 180 degrees and bake it for cca. 30 minutes ...

TIP:

You can add your favourite spices into the butter: curcuma, oregano, chilli, thyme, red pepper – mild, hot or smoked, garlic, parmesan cheese, etc ...





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