



FLAT BREAD



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 850 G

250 g QimiQ Classic

100 ml Water

500 g All purpose flour

1 sachet(s) Dried yeast

Sea salt

Honey

Rosemary, chopped

METHOD

1. Pre-heat the oven to 260° C (conventional oven).
2. Knead the ingredients together to form a smooth dough. Wrap in plastic foil and allow to rest for one hour.
3. Cut the dough into even sized small pieces. Roll out as flat as possible on a floured surface.
4. Bake in the hot oven for a few minutes until light brown and crispy.