

Mozzarella Tomato Bread

"Enjoy a taste of Italy"

"With this new bread maker, you can explore new taste without any effort. Just enjoy!"

Ingredients Mozzarella Tomato Bread (1Kg):

375 ml water
3 tbsp sugar
1 +1/2 tsp salt
1 +1/2 tbsp butter
1 +1/2 cup mozzarella cheese shredded
1 +1/2 tbsp sundried tomatoes crumbled or chopped into bits
3 tbsp onion, dried flakes
1 +1/2 tsp basil minced
3 cups flour for white bread
1 +1/2 tbsp skimmed milk powder
3 tsp active dry yeast

Preparation Mozzarella Tomato Bread (1Kg):

1. Place all the ingredients in the bread pan following the recommended order
(Add first all liquid ingredients in the cake pan and then the dry ingredients)
2. Select White Bread programme (1)
3. Choose the desired crust colour (light recommended)
4. Press and hold Start/Stop button (2-3sec)

if you would like to pause the programme press Start/Stop button (to stop the programme press and hold the Start/Stop button for 2-3 sec)