

Roasted pepper and Rosemarin Bread
"Indulge in the flavours of Provence"

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

Ingredients Roasted pepper and Rosemarin Bread (1Kg):

250 ml water
1/4 cup roasted sweet pimentos, drained, finely chopped
2 tbsp oil
1 tbsp sugar
1 tsp salt
4 cups White flour
1 tsp dried rosemary, crushed
3/4 tsp paprika
1 tsp active dry yeast

Preparation Roasted pepper and Rosemarin 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
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)