



## **BOSNIAN CORN BREAD (65 MINUTES )**

### **INGREDIENTS**

50 gms      Fresh yeast  
300 gms     Plain white flour  
300 gms     Maize flour  
8 tsps      Demerara sugar  
1 tsp        Salt

### **PREPARATION**

Break the fresh yeast up between your fingers and mix in a bowl with 4 tsps of sugar and some warm water. Put it somewhere warm for 10 minutes or so, until the yeast is bubbling nicely. Add the flour (plain white and maize), the salt and the rest of the sugar and mix with enough warm water to give you an elastic dough. Knead it, stretch it and pummel it for a few minutes, then cover it with a cloth and put it back to rise in a warm place.

If you have fresh yeast, it should have risen after around 25 minutes. Knock the dough back. Dampen a backing dish or tin, sprinkle more maize flour round the tin to stop the bread sticking. Put the dough in the baking dish/tin. Don't bother letting it rise again – just put it in a medium hot oven and let it cook for 25 to 30 mins (until it's smelling irresistible and is looking nice and brown).

### **Notes:**

For fresh yeast you can try your nearest baker – some supermarkets might have it. If you can't find any and want to use dried, just allow more time for the yeast to start bubbling, more time for the kneading and more time for the rising.

If you can't get maize flour, you could try using polenta, which is slightly less ground than the flour Irena used and will probably give you a more crunchy texture.

**<http://www.sidetv.net>**