

Harvest Bread

Ingredients:

2 cups quinoa
12 cups wheat flour
4 cups water
Pinch of salt
Sourdough

Directions:

Place quinoa in a pot and cover with water. Leave it to soak overnight.

Drain the quinoa, then mix with sourdough and lukewarm water. Add salt and flour and knead well. The dough must not be too dry.

Leave the dough to rise until it's double the size. Knead every half hour for three hours. Form the dough into a round bread. Brush with water and sprinkle with quinoa and leave to rise for another hour. Bake it in an oven under 250-degree heat for about 2 hours.