



# *Marithé's delicious recipes*

## **Bread**

### **NO EGGS OR WHEAT FLOUR**

Recipe made with «Valpiform» bread mix.

Composition of the mixture : rice flour, cornstarch, powdered milk, sugar, cellulose, guar flour, soya lecithin.

#### INGREDIENTS

- 1 kg bread mix,
- 40 g sunflower margarine,
- 20 g salt,
- 1 sachet of freeze-dried yeast or 40 g fresh yeast,
- 1 litre of water at 35°.

#### INSTRUCTIONS

- Put the bread in a bowl, add the softened margarine, then the salt.
- Mix the yeast with a little warm water, incorporate it into the mixture and stir.
- Add the water at 35°, beat for 10 min.
- Put into two cake greased cake tins, put these tins in a warm place, leave the dough to rise for 1 hour.
- Put the tins in a preheated oven and bake for 35 to 40 min at 220°.
- Turn out the loaves immediately after taking them out of the oven, put them on a wire rack.
- Keep your bread in a cool place.

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