



Suji Bread

Introduction

Suji bread, also known as semolina bread, is a delightful and unique addition to your baking

repertoire. It is made primarily from semolina, which gives it a distinct texture and flavor. This bread is not only easy to prepare but also has a wonderful taste that makes it perfect for sandwiches or enjoyed with a variety of spreads. In this article, we will explore the ingredients and the process of making 100% suji bread.

Detailed Ingredients with measures

Suji (Semolina) - 2 cups
Warm Water - 1 cup
Yeast - 1 teaspoon
Sugar - 1 teaspoon
Salt - 1 teaspoon
Olive Oil - 2 tablespoons

Prep Time

The prep time for making suji bread is approximately 10 minutes. This involves measuring the ingredients and preparing the dough.

Cook Time, Total Time, Yield

Cook Time: 30 minutes
Total Time: 40 minutes
Yield: 1 loaf



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Detailed Directions and Instructions

Preparation of the Batter

In a mixing bowl, combine 1 cup of semolina (suji) with 1 cup of yogurt. Mix well to ensure that the semolina is evenly incorporated into the yogurt. Allow this mixture to rest for about 15-20 minutes.

Incorporate Water

After the resting period, gradually add water to the mixture, stirring continuously until a smooth batter is formed. The batter should be of a pouring consistency, similar to that of pancake batter.

Add Seasonings

Season the batter with salt to taste. You can also add spices or herbs of your choice at this stage for added flavor, such as cumin seeds or chopped green chilies.

Prepare the Baking Pan

Grease a baking dish or pan with oil to prevent sticking. You can also line it with parchment paper for easier removal after baking.

Pour the Batter

Once the batter is ready, pour it into the prepared baking dish, spreading it evenly.

Baking the Bread

Preheat your oven to 180°C (350°F). Once the oven has reached the desired temperature, place the baking dish inside and bake for approximately 30-35 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.

Cool and Slice

After baking, remove the bread from the oven and let it cool in the pan for about 10 minutes. Once slightly cooled, transfer it to a wire rack to cool completely. Once cooled, slice the bread into desired shapes.

Notes

Consistency of the Batter

Ensure that the batter is neither too thick nor too runny. It should easily pour but hold some shape.

Variation Suggestions

Feel free to experiment with different ingredients like chopped vegetables or cheese mixed into the batter for added flavor and texture.

Storage Tips

Store the bread in an airtight container at room temperature for up to 2 days. For longer storage, refrigerate it to maintain freshness.

Serving Suggestions

Serve the suji bread warm or at room temperature with your choice of chutney, butter, or any dip.



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Cook techniques

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