



Name of the recipe: Colisa – Chilean bread

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 kilo plain flour
2. 2 tbsp powdered milk (may substitute for ½ cup liquid milk and decrease amount of water)
3. 200 g lard
4. 450 cc lukewarm water with 1 tsp salt
5. 1 tbsp baking powder
6. 1 tsp vinegar
7. 1 egg (optional)

To prepare:

1. Mix all ingredients together (excepting egg), knead a little to blend all ingredients well
2. Dough can be made with liquid milk and reduce amount of water
3. When kneading watch if it needs more flour, the dough shouldn't be too soft
4. Roll out 1 cm thick, cut in squares 8x8 cm aprox, prick 2-3 times with a fork
5. Join the white and yolk together and paint the bread with a brush
6. Heat the oven about 5 minutes and set at 180°C
7. Bake for around 35-40 minutes or until crisp and golden brown.