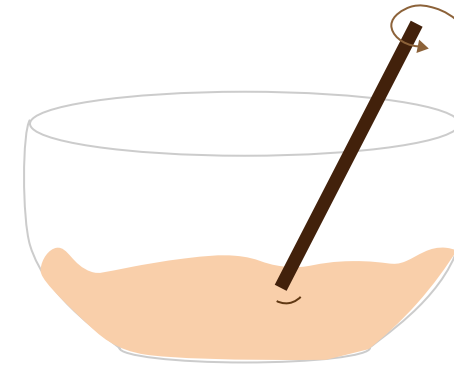
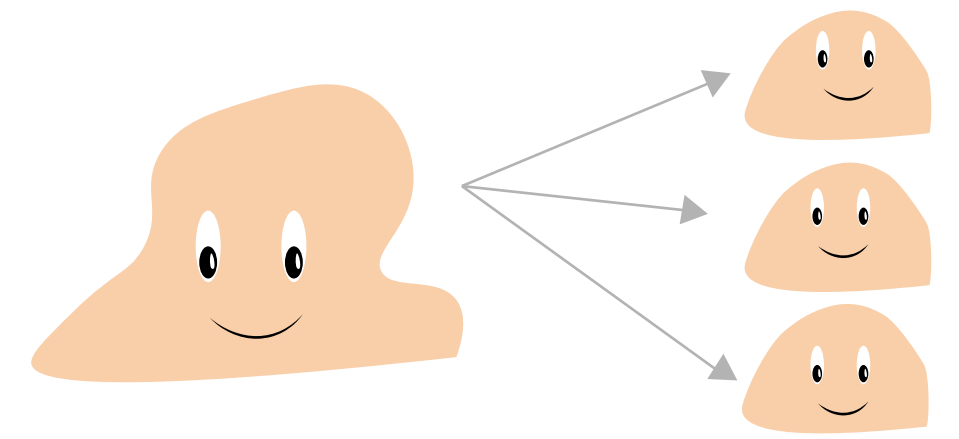


Step 1: Weighing ingredients: wheat flour, salt, water and yeast.



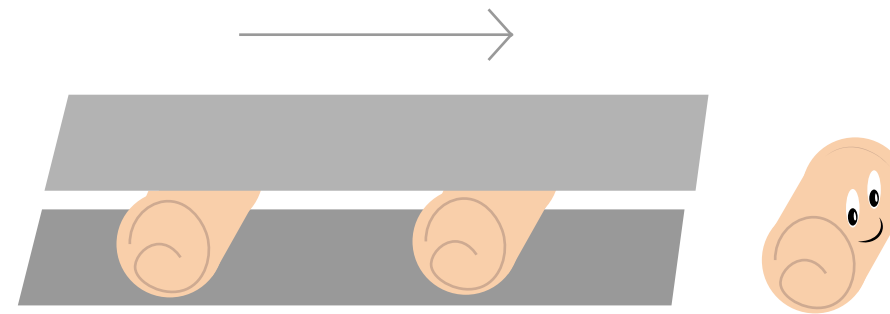
Step 2: Mixing the different ingredients.



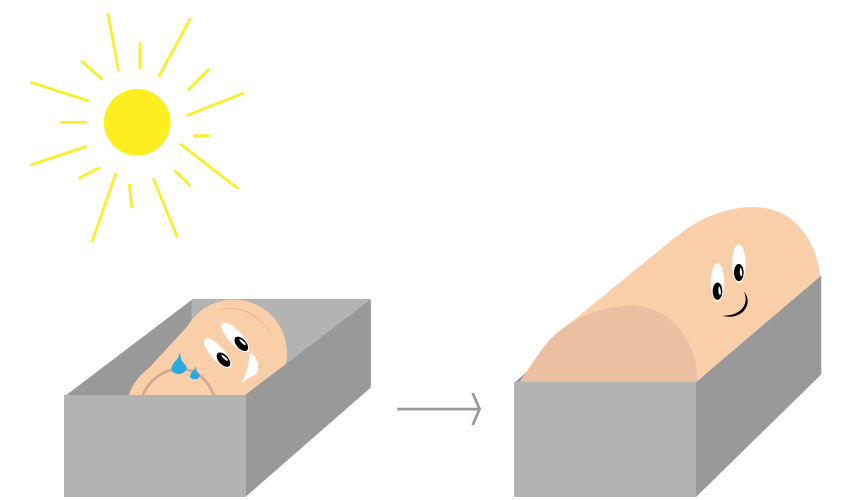
Step 3: Dividing the dough in equal dough balls.



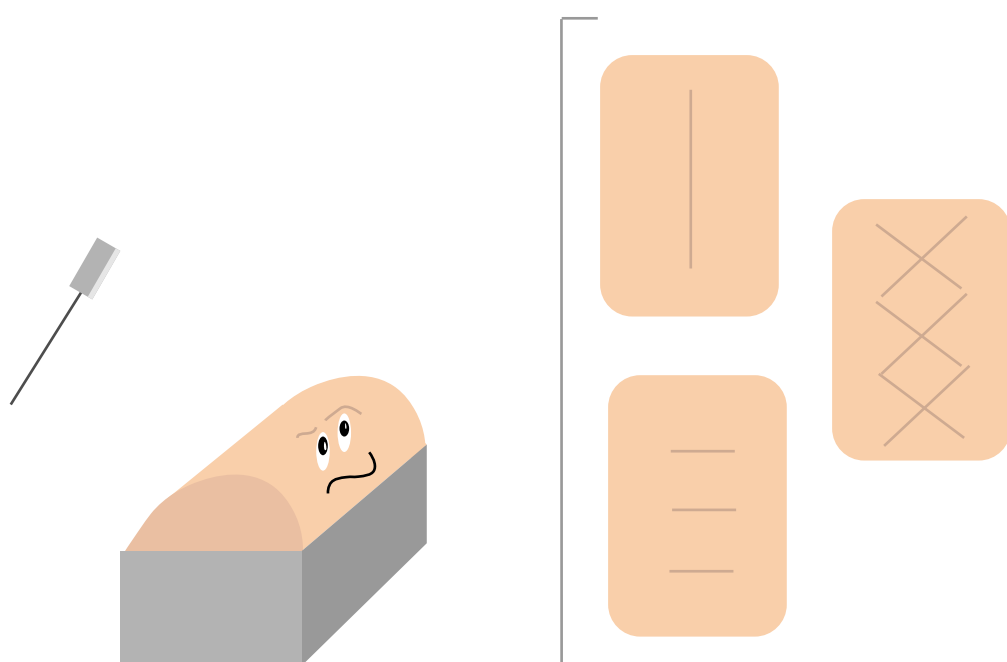
Step 4: The small dough balls are resting to have a nice texture.



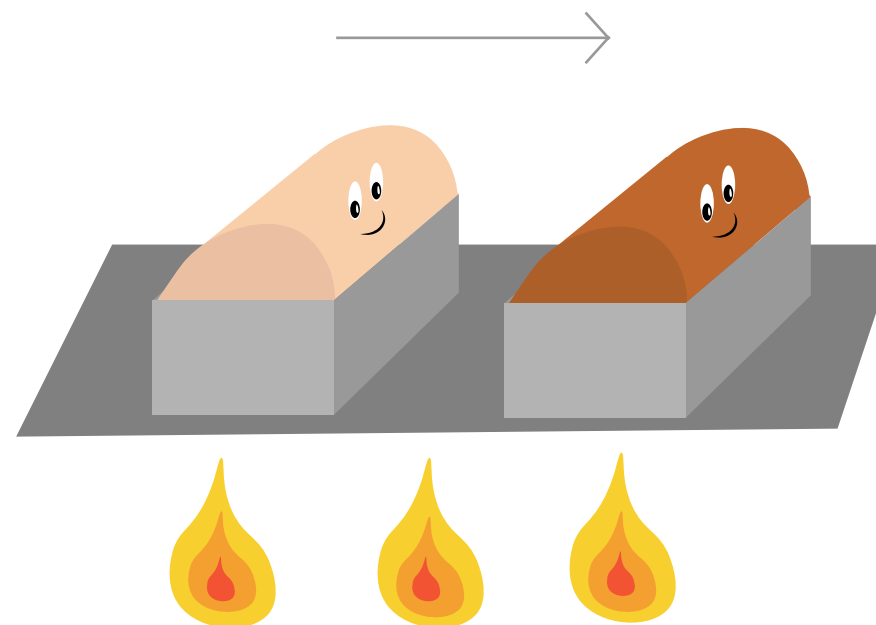
Step 5: Shaping of the dough into rolls.



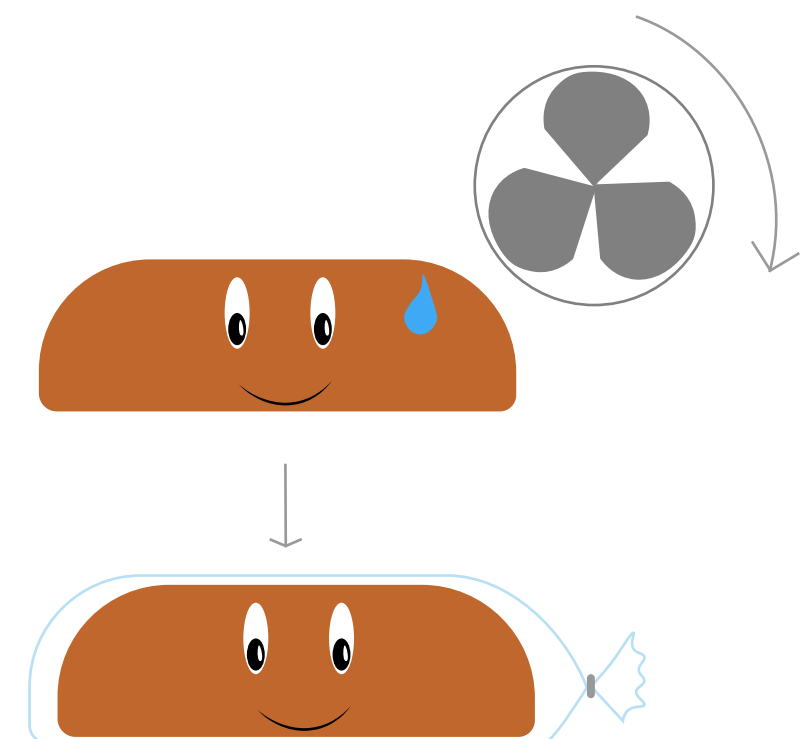
Step 6: Proving of the rolls in order for the product to rise thanks to the yeast work.



(Optional): Scoring of the dough. This helps the dough not to explode in the oven and let humidity evaporate. This step is decorative as well, with multiple choices of scoring patterns.



Step 7: Baking the dough. The bread takes some nice colors and the aromas develop themselves.



Step 8: The breads are cooling down in order for humidity to evaporate. After that, the bread is packed and it won't get mouldy too quickly.