

# Homemade Italian Bread

Yield: 8 min  
Total Time: 630 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-italian-lard-bread-recipe>

## Ingredients:

- 6 3/8 tablespoons flour
- 1 3/8 tablespoons water
- 1/2 teaspoon yeast
- 2 3/8 cups flour
- 7 1/4 tablespoons water
- 7/8 tablespoon yeast
- 1 1/8 tablespoons lard
- 1 1/8 tablespoons extra virgin olive oil
- 13/16 teaspoon salt

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 5 milligrams
4. Fat: 4.5 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 1 grams
8. Sodium: 250 milligrams

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