

Ingredients:

- * 1 kg "00" flour (W<300)
- * 600 ml cold water
- * 20 g salt
- * 50 g turmeric powder
- * 10 g yeast
- * 10 ml olive oil
- * Poppy seeds

Instructions:

1. Mix the flour and turmeric together, and gradually add water yeast.
2. Knead until the dough absorbs the flour, then add the salt.
3. Once the salt is incorporated, add the poppy seeds and olive oil.
4. Knead the dough until smooth and homogeneous, if necessary, let the dough rest on a covered bench for 10 minutes.
5. Let the dough rest for 30 minutes covered. Portion the dough into balls weighing 280 g and let rise in greased trays for 1 hour.
6. Let the dough rest for 15 minutes, repeat the process to help the dough reach the edges of the tray.
7. Let the dough rise for 1 hour in the tray and bake.
8. Enjoy!