

SPPU-TE-COMP-CONTENT - KSKA Git

BREAD - BUTTER ACTIVITY

Bread :

- a) Take a big bowl.
- b) Add two cups of refined wheat flour.
- c) Add water to it slowly to prepare dough.
- d) Add two teaspoons of yeast to help the bread rise.
- e) Cover the bowl with ~~plastic~~ clear wrap & let it sit for two hours.
- f) After the dough has risen, shape the dough into a bag and put it in the oven to bake.
- g) Take the bag out & cut it into slices.

Butter :

- a) Take 2 to 3 cups of cream and put it to the base of a food processor.
- b) Begin to whip the cream on a low speed.
- c) You will get whipped cream with smooth peaks.
- d) Continue to whip until the mixture becomes grainy.
- e) Keep whipping until it looks curdled and you see the buttermilk separated.
- d) Distinctive lumps of white butter look floating in a white liquid and then separated it with the help of a muslin cloth.

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Preparation

- 1) Cut the freshly baked bread into slices
- 2) Put the sliced bread into the toaster
- 3) Once, the bread is toasted, apply butter on it
- 4) Enjoy bread & butter
- 5) Put it on a plate and eat it

Pictorial representation :

