

## Traditional Greek "Kloura" Corn Flour Bread Recipe.

### INGREDIENTS

- 1½ cups corn flour
- 1 teaspoon of salt
- 1 cup of boiling water
- ½ cup olive oil



### IMPLEMENTATION

1. Pour the flour into a large bowl.



2. Create an indentation in the middle and put the salt



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3. Then slowly pour the boiling water and stir with a wooden spoon.



4. Stirring we add the olive oil little by little.



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<p>5. Put the dough in a pan which you have first smeared with oil.</p>	
<p>6. Bake in a preheated oven at 200 °C for 30-35 minutes.</p>	
<p>7. It is eaten warm with cheese, olives... with everything, next to it, or before baking, in small parts, inside!</p>	
<p>This recipe produces up to 8 pieces of corn bread.</p>	