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Buckwheat Bread - Bio-Oz buckwheat kernels (Gluten Free)

Ingredients	Instructions
360 gram of Bio-Oz buckwheat kernels	Rinse and soak overnight
170 gr of millet kernels	Drain and mix in food processor with 1 tbs of salt
170 gr of quinoa	3 tbs of psyllium husks
1 level tbs of salt (or less adjust to personal preference)	There should be enough water to make a thick paste
	Cook in the oven in 150C for 2 hours
	Keep in the fridge, best toasted
	Enjoy

Thank you to Basia Sujecki for sharing this beautiful buckwheat bread recipe

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