



Solving Making Holy Bread issues

By Aghnastos Fahmy Yousef and Korban Team in ST. Mary & ST. Mina church – Clearwater, FL.

Easy way for making Holy Bread. No experience needed for beginners, many problems have been solved as follow:

- 1) Flour and water are weighed before putting in mixer, this way you do not need to add water & flour many times to adjust the proper dough.
- 2) Cutting using rings assures the Korban comes out in perfect circle shape consistently.
- 3) The rulers adjust the thickness and same level for small or big Korban.
- 4) The Timer for every step gives good result.

For any questions or concern about making the Korban, please contact us at fyousef43@gmail.com

Very Important: Must pray Psalms or at least listen to it from recorder all time making the Korban.