

SPREAD

Sauerteigbrot · Homemade Sourdough

Knuspriges Sauerteigbrot aus regionalem Mehl, ohne Zusatzstoffe, ohne Hefe aus dem Päckchen. Crusty



Scan to participate

Your attention is valuable — earn EVE for showing up.

EVE are in-platform loyalty points with no monetary value.

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Attention is the first currency of a living economy. What we recognize, we make real.

— THE WIKEY TREATISE

ORIGINATED BY

hale-xp

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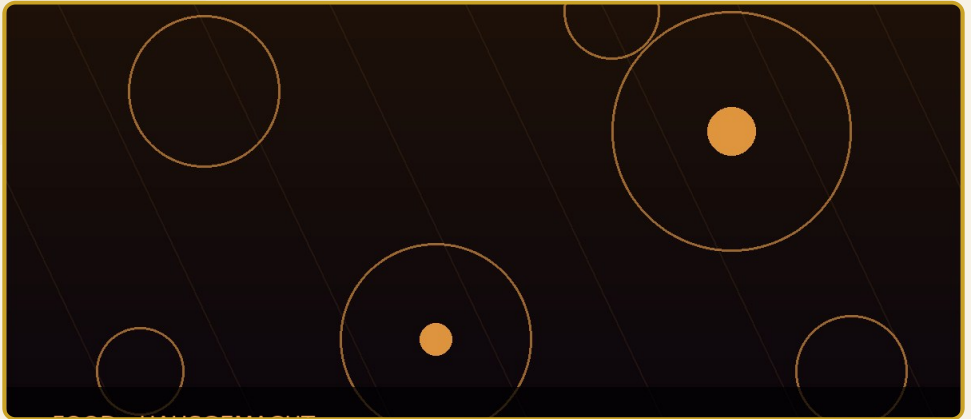
TAP · LOAD · EVE-CLAIM

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Write an NFC chip with this address — or download the NDEF artifact from wikey.cc. Tapping opens the spread and automatically credits your EVE reward.



EVE are in-platform loyalty points with no monetary value.
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Söding



2026-05-16



59 scans · 22 votes · 14 shares



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Knuspriges Sauerteigbrot aus regionalem Mehl, ohne Zusatzstoffe, ohne Hefe aus dem Päckchen. Über Nacht geführt, am Morgen gebacken — du holst es ofenwarm ab.

—— English —— Freshly baked, with patience and real sourdough. Crusty sourdough from regional flour, no additives, no packet yeast. Proofed overnight, baked in the morning — you pick it up oven-warm. What you get: - 1 loaf (~1 kg), classic or wholegrain - Long fermentation = easy to digest & full of flavour - Seeds or nuts on request When? Baking days Wed & Sat, pickup from 9:00 am Where? Köflach (pickup) or local delivery Booking: In the wikey EVE Marketplace "Homemade Sourdough" · 12 EVE / loaf Scan the code, reserve your loaf, redeem with EVE.