

# Altame

A TypeFace  
Family

Altame  
Expanded

Hairline

*Altame  
Expanded*

*Hairline  
Italic*

Altame  
Expanded

Light

*Altame  
Expanded*

*Light  
Italic*

Altame  
Sans

Light

*Altame  
Sans*

*Light  
Italic*

Altame  
Expanded

Regular

*Altame  
Expanded*

*Regular  
Italic*

Altame  
Sans

Regular

*Altame  
Sans*

*Regular  
Italic*

Altame  
Condensed

Regular

*Altame  
Condensed*

*Regular  
Italic*

Altame  
Expanded

Medium

*Altame  
Expanded*

*Medium  
Italic*

Altame  
Sans

Medium

*Altame  
Sans*

*Medium  
Italic*

Altame  
Condensed

Medium

*Altame  
Condensed*

*Medium  
Italic*

Altame  
Expanded

Bold

*Altame  
Expanded*

*Bold  
Italic*

Altame  
Sans

Bold

*Altame  
Sans*

*Bold  
Italic*

Altame  
Condensed

Bold

*Altame  
Condensed*

*Bold  
Italic*

Altame  
Expanded

ExtraBold

*Altame  
Expanded*

*ExtraBold  
Italic*

Altame  
Sans

ExtraBold

*Altame  
Sans*

*ExtraBold  
Italic*

Altame  
Expanded

Black

*Altame  
Expanded*

*Black  
Italic*

& Sample Texts

Altame  
Slab

Hairline

Altame  
Slab

Light

Altame  
Slab

Regular

Altame  
Slab

Medium

Altame  
Slab

Bold

Altame  
Slab

ExtraBold

Altame  
Slab  
Condensed

Light

Altame  
Slab  
Condensed

Regular

Altame  
Slab  
Condensed

Medium

Altame  
Slab  
Condensed

Bold

Altame  
Slab  
Condensed

ExtraBold

by **Moritz Zimmer**



# The Altame Superfamily

Altame was devised as the home typeface for a website and blog project in early 2015, and has since evolved into a family with different styles and weights. It was designed to get a lot of text in relatively small spaces on screen, while maintaining a certain look and feel: Something that is contemporary—not timeless. Functional, condensed, square, a little German, and legible.

Altame Condensed Regular  
Altame Condensed Medium  
**Altame Condensed Bold**

Altame Sans Light  
Altame Sans Regular  
Altame Sans Medium  
**Altame Sans Bold**  
**Altame Sans ExtraBold**

Altame Expanded Hairline  
Altame Expanded Light  
Altame Expanded Regular  
Altame Expanded Medium  
**Altame Expanded Bold**  
**Altame Exp. ExtraBold**  
**Altame Expanded Black**

Altame Slab Hairline  
Altame Slab Light  
Altame Slab Regular  
Altame Slab Medium  
**Altame Slab Bold**  
**Altame Slab ExtraBold**

Altame Condensed Slab Light  
Altame Condensed Slab Regular  
Altame Condensed Slab Medium  
**Altame Condensed Slab Bold**  
**Altame Condensed Slab ExtraBold**

Since “Egyptian” slab-style Serifs have been en vogue right now, I wanted a typeface that lived very much in this *Now*. Something I could look back onto twenty years from now and think: “That’s so 2010s”. Sans and Slab versions developed hand in hand from the beginning. I started working on a Slab Typeface, would make a Sans version, then an idea on the Sans would work well on the Slab, the Slab would take a new direction which was adapted on the Sans, etc.

# Altame 14pt Text Samples

## Altame Condensed Regular 14pt

Dissolve yeast in 3 tablespoons water for 3 minutes. Add milk and water. Add sugar and oil to this liquid mixture. Let yeast dissolve for about 5 minutes. Mix with flour and salt. Knead for about 5-8 minutes. Place dough in oiled bowl and let rise (185°C) for 35 - 60

## Altame Condensed Medium 14pt

This particular version of Bratkartoffeln is flavored with garlic and rosemary. Add to sponge and remaining ingredients: the water, salt, oil, and flour. Dough will seem too sticky, but this is normal. Wash, cut and peel potatoes. Chop potatoes into small pieces. In

## Altame Condensed Bold 14pt

Surprisingly simple, but tasty cheese-based tomato sauce pasta dish that is both nutritious and easy to make. Finely chop garlic and onion. Shred cheese. Cook onions in oil in a small pot until lightly browned. Add garlic and lemon juice. Stir well. Add tomato sauce, sugar, salt,

## Altame Condensed Alternate 14 pt.

This brown sugar drop cookie recipe uses lemon zest. Soften butter at room temperature. Preheat oven to 180 C (350 F). Mix brown sugar, butter, egg, and lemon peel together. Stir in flour, baking soda, cream of tartar, salt, and ginger. Top with granulated sugar. Cook on a

## Altame Condensed Regular Italic 14pt

*Form into breads. Brush with water and sprinkle sesame seeds on tops. Slash tops so that bread will release steam while cooking. Let dough rest, covered with a towel, for 15-20 minutes. This step is important in order to prevent the dough from rising too much*

## Altame Condensed Medium Italic 14pt

*Rahmsauce is a great sauce for noodles or dumplings such as Knödel. On medium heat, melt butter and then add onions. Add flour, mixing constantly and cook for 1 minute. Gradually add rest of ingredients except parsley. Keep on med. low heat until sauce*

## Altame Condensed Bold Italic 14pt

*Homemade Macaroni and Cheese is not as watery as the boxed mix variety. Optionally add half Swiss, half Cheddar Cheese for an even richer flavor. Melt butter in a pan on medium heat. Blend in flour, salt, pepper, and red pepper sauce. Stir in milk. Keep*

**Altame Sans Light** 20pt/14pt

Originally made of meat, enjoy this German-inspired walnut-based version of the same dish. The carrots are meant to be served as a side dish. Chop Brötchen and place bread in just enough water to soften it. Chop onion and garlic.

**Altame Sans Regular** 14pt

This Greek sauce goes well on breads, such as flatbreads- along with grilled vegetables and meats. Shred cucumber, place in a colander, and let sit for a few minutes. Press excess liquid out. Mince garlic. Mix together yogurt, cucumber,

**Altame Sans Medium** 14pt

Prepare a parchment paper lined baking pan or pizza stone. Brush each pretzel with egg wash (1 egg mixed with 1 EL water), and then sprinkle with kosher salt. Bake in oven for 12-15 minutes. Prepare pans of water to accompany bread in

**Altame Sans Bold** 14pt

Steam cook the Spinach in a pot for about 5 minutes on medium heat. Set aside. Bring 500 ml of water to a boil. Add rice and cook with lid on for about 14 minutes. On medium heat olive oil, add garlic. Cook for 2 minutes. Add spinach. Cook another

**Altame Sans ExtraBold** 24pt

**To make a full batch, increase olive oil and water as follows: depending on how full the pan**

**Altame Sans Light Italic** 20pt/14pt

*Heat a skillet with oil, and add the vegetable walnut mixture. Sprinkle with salt and pepper. Brown both sides each for about 7 minutes on each side. Leave on low heat until served. Mix dough and knead for a few minutes. Add small*

**Altame Sans Regular Italic** 14pt

*Slice carrots into thin pieces Chop additional onion. Mix with ginger. Add 2 tablespoons water, cook in pot with lid on for 5 minutes. Cook for 5 minutes longer with lid off until carrots are tender. Mix parsley with carrots and serve.*

**Altame Sans Medium Italic** 14pt

*Preheat oven to 215C (425 F) and bring water to boil when ready to cook pretzels. Drop each, one or two at a time into a large pot of boiling water, boiling each for no more than about 15 seconds each, taking care to fully submerge each pret-*

**Altame Sans Bold Italic** 14pt

*These savory crackers are delicious and healthy. Recipe is for mix and the crackers are baked in smaller portions when desired. To make dry mix, combine all dry mix ingredients and store in an airtight container. When making single serving*

**Altame Sans ExtraBold Italic** 24pt

***This German bread recipe for Sesame Seed rolls is both soft and flakey, but still crunchy***

## Altame Expanded Hairline & Hairline Italic 24pt

*When making the filling, cook the spinach and set aside. Finely chop onions and saute in olive oil.*

### Altame Expanded Light 14pt

The yogurt in this famous Turkish bread makes it very soft and delicious. For best quality, serve fresh off the griddle. Marjoram, and parsley. Take 45 g pieces

### Altame Expanded Light Italic 14pt

*Dissolve yeast in water. Mix flour and salt in bowl. Add yeast and water and yogurt to bowl. Mix together until elastic. Add more flour if mixture is too sti-*

### Altame Expanded Regular 14pt

Dust each piece of dough well with flour to prevent sticking. Cover dough pieces as you work, allowing dough to breathe and rise lightly. Do not roll out

### Altame Expanded Light Italic 14pt

*Cook bread on metal skillet on medium high heat. Check frequently for puffing up of dough and flip when dark brown spots start to appear. These are*

### Altame Expanded Medium 14pt

Optionally, add filling to Gözleme. Begin with cooked spinach, then mix together onions and parsley. Lastly, add a thin layer of feta cheese. Fold the

### Altame Expanded Medium Italic 14pt

*Bake 2-3 minutes, then flip over and bake for another 2-3 minutes. Cook on lowest rack in oven, if possible. Before eating, brown in a lightly oiled frying*

### Altame Expanded Bold 14pt

This recipe for Ginger Cookies uses many spices and flavors, making it a quality recipe. Optionally decorate cookies with powdered sugar or glaze

### Altame Expanded Bold Italic 14pt

*Preheat oven to 375 F (190 C). Sprinkle flour on rolling pin and cutting board. Roll dough out into thin, 1/2 cm thick (or less) portions. Using cookie*

## Altame Expanded ExtraBold & ExtraBold Italic 24pt

**Restaurant Quality Food takes a lot of work.**

***When cooking, using fresh ingredients ensures***

## Altame Expanded Black & Black Italic 24pt

**Herr Ober? Die Rechnung, bitte. Vielen Dank.**

***Thank You very much, come and see us again!***

Altame Slab Hairline / Light 24pt/14pt

Melt yeast in water for about 5 Minutes. Mix together rest of ingredients. Oil bowl and let rise. Divide in two pieces after rising. Shape into loaves. Let rise for

**Altame Slab Regular / Bold 14pt**

Melt 1 tablespoons butter in frying pan. Add almonds and saute over low heat until golden brown. Remove from pan and set aside. Melt remaining butter in saucepan. Add flour and cook, stirring constantly, over low heat until well

**Altame Slab Medium / ExtraBold 14pt**

On a parchment paper lined baking sheet, leave balls of dough (unassembled) under a mixing bowl for 20-30 minutes, allowing dough to proof a second time, lightly. Make sure the balls are well-formed and sealed be-

Altame Slab Condensed Light / Regular 14pt

Cook bread for 25-35 min or until it sounds hollow when the base tapped. Turn the bread sideways toward the end of baking if the bottom cooked too quickly. The final result for both loaves should be a nice brown color. Make sure to remove

**Altame Slab Condensed Regular / Bold 14pt**

Preheat the oven to 400 F (200 C). Remove the sticks from the bread loaves. Brush remaining glaze over all surfaces of bread. Slash loaves on both levels (top and bottom), on its edges. Give the top bread about 7 slashes and the bottom about 11

**Altame Slab CS Medium / ExtraBold 14pt**

Slash the two large dough balls with an x-shape, about 4 x 4 cm for each line. These slashes will enable steam to run through the base of the loaf. Assemble glaze ingredients and brush the tops of each bottom loaf and place the small buns

**Altame Slab Condensed ExtraBold Alternate 24pt.**

**Creamy with garlic, this noodle recipe does not require boiling the noodles separately.**

**Altame Slab ExtraBold Alternate 24pt.**

**This bread looks very impressive, being two rolls on top of what another. It is herbed and**



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# The Altame

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This current decade, “Egyptian” slab-style Serifs seemed to have been en vogue, and I wanted a typeface that lived very much in this Now. Something I could look back onto twenty years from now and think:

*That’s so 2010s.*

*Sans and Slab versions developed hand in hand from the beginning. An idea on the Sans would work well on the Slab, the Slab would take a new direction which was adapted on the Sans, etc.*

The Starting point for Altame was a series of drawings I did after playing around setting web pages in a typeface called Jura. I soon realized I wanted something more narrow, more square, and stiffer. Working from Jura, and many other typefaces, I drew and re-drew Alta-

me at least two dozen different times, until I had something I really liked. The design ended up being influenced by a number of other typefaces: A condensed Frutiger for its simple humanist shapes of many letters, Polo or FF Meta for its angled terminals, the Aldi typeface for its more squared resolve of round shapes. Perhaps more subconsciously, Clearview inspired some of the letter shapes as well.

Currently, Altame Sans and Altame Slab support the Western European and Central European Latin Character Sets, basic ligatures, as well as four sets of numbers: proportional old style and lining figures, and their tabular equivalents.

The newest member of the Altame Family will be Altame Antiqua (this name can change, though it alliterates beautifully...). While more classic in shape, this typeface is to also feel contemporary, and be a News companion to the Altame Family. Work on this typeface is not yet anywhere near completed, and it is not featured in this specimen.

The name Altame (All-tah-meh) didn’t come out of nowhere, and I’ll try to reconstruct the...



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# Story

## History of the name:

The first versions of the typeface were called (maybe a little concededly) “Zettwiezimmer”. After many revisions, I eventually ended up with names like “Zettwiezimmer Zwei Alternate Sans Regular Bold”—not exactly catchy, nor functional. So I shortened it “Alt” for development purposes. Because it is my first complete typeface development, I played around with the thought of possibly naming the typeface *Altama*, for “Alt Amateur”.

An Internet search quickly destroyed that thought: I have and wish no association with the company that operates under that name.

Plus showing it to a few people, everyone seemed to always want to read “Alabama”, also not something I am associated with. So the last step was to play with the vowels until I had something that sounded cool, was unique and looked nice. Since the lowercase “a” and “e” very much define the feel of the typeface in general, what could have been a better fit than: **“Altame”**.

## Das i-Tüpfelchen:

I like round dots. But I also like square things. The dots should seem natural, and flow out of the feel of the typeface. And so, I decided to really work this one out: I started with the shape of the curves on the rounded letters, themselves squared off slightly, and worked the circle slowly into a square, stopping somewhere in between. (Think superellipse!). The lower-case i also has a hint of a serif on it, but it did not always. Originally, the i *bent* inwards, but in favor of minimizing noise, it received a serif instead.

*Let’s talk italics! I was not particularly interested in making an italic version for this typeface at first. If I needed an italicized font, I would just oblique it. But once I did start to play around with the idea of an italic, what a great opportunity it was to add another voice to the Altame Family! If the purpose of any italic is to add noise, differentiation and contrast to a text, I decided to take it as an opportunity to play around with shapes that make Altame even squarer (without outright doing so), and elaborate on some of the ideas in some of the shapes.*

# Altame 12pt Text Samples

Altame Condensed Regular Alternate 18pt/12pt

**Cream butter and sugar.** Add beaten eggs. Add vanilla. Add flour, salt, and baking powder. Next add milk and mix until it is thick but can still be poured into a pan. Chop chocolate bars into squares about 1.5 cm wide. Fold into batter. Pour into a buttered „Kastenform“ (9 x 5 inch loaf pan). Bake at 355°F

Altame Condensed Medium Alternate 18pt/12pt

**To make sponge: Soften yeast** in warm water and let stand about 5 minutes. Next add remaining water and flour. Cover bowl. Let stand at room temperature for at least 12 hours, or up to 1 day. Make bread: Using bread dough ingredients, soften yeast in milk let stand 5 minutes. Add to sponge and remaining

Altame Condensed Bold Alternate 18pt/12pt

**Mix first three ingredients,** then add flour, then remaining ingredients. Refrigerate for at least 4 hrs. Heat oven to 375 F (190°C). Roll dough to ½ inch or thinner. Cut into cookies. Cook for 5–8 mins. Wash and slice cucumbers into very thin pieces. Mix vinegar, sugar, salt, and pepper in a bowl and add

Altame Condensed (Non-Alternate Version) 18pt/12pt

Chop chocolate bars gently into squares about 1.5 cm wide. Fold into batter. Pour into a buttered „Kastenform“ (9 x 5 inch loaf pan). Bake at 355°F (185°C) for 50 – 65 minutes until a gegenteiliges does not stick to prick. After cake cools completely, melt 6 ounces of chocolate bark (Spread it over the tops and

Altame Condensed Regular Italic Alternate 18pt/12pt

***Mix seasoning ingredients** together. Boil noodles and set aside. Heat skillet or wok and add oil. Add noodles. Add seasonings, mix well. Add bean sprouts and chives, cooking until crunchy. Top with sesame seeds. Cook noodles. Drain and set aside. In a small dish, combine the broth and salt. Add*

Altame Condensed Medium Italic Alternate 18pt/12pt

***Cook Spinach for in microwave** for about 8–10 minutes. Drain and set aside. Melt butter in small skillet. Cook onions until softened, for about 1 to 2 minutes. Stir in flour and add remaining ingredients, mixing constantly, until sauce thickens. Blend in spinach. Continue cooking for another 2*

Altame Condensed Bold Italic Alternate 18pt/12pt

***Dissolve sugar and yeast in water.** Add oil. Weigh out and mix flour and salt together. When yeast solution begins to foam, it is ready to be mixed with flour and salt. Knead dough until elastic and coat with oil. Can be stored in refrigerator for later use or put in a covered bowl to let*

**Altame Sans Light** 18pt/12pt

Combine milk with vinegar to give a sour flavor to the pancakes. Combine flour, sugar, baking powder, baking soda, and salt in a „dry ingredients“ bowl. Beat egg and mix with sour-milk. Combine wet ingredients with dry ingredients, using a whisk. Make sure there are no

**Altame Sans Regular** 18pt/12pt

Oil a pan, and press dough into pan, making sure olive oil is coated on entire bread piece. Pierce with end of spoon heavily to give focaccia bumpy texture. Let dough rise again. Preheat the oven to 425 F (225 C). Sprinkle the top of the focaccia with salt. Bake the

**Altame Sans Medium** 18pt/12pt

Melt yeast in water for about 5 minutes. Mix together rest of ingredients. Oil bowl and let rise. Divide in two pieces after rising. Shape into loaves. Let rise for another 30 minutes. Prepare pans of water to accompany bread in oven. Leave water under baking bread.

**Altame Sans Bold** 18pt/12pt

Place bread in some water to soak. Finely onion. Squeeze water from bread. Cut up bread and mix with garlic and ginger and 1 teaspoon salt. Mix with egg and walnuts. Heat a skillet with oil, and add vegetable walnut mixture. Sprinkle with salt and pepper. Brown both

**Altame Sans ExtraBold** 24pt

**Mix water with yeast and a pinch of sugar, stirring to dissolve yeast. Add the yeast to**

**Altame Sans Light Italic** 18pt/12pt

Combine warm water, yeast and sugar in a small bowl. Wait for a about to let the yeast dissolve. Add salt and flour, along with ½ cup (125 ml) of olive oil. Mix dough and knead for a few minutes. Add small amounts of flour if too sticky. Coat the dough with oil and cover dough.

**Altame Sans Regular Italic** 18pt/12pt

*In a large bowl, stir together the yeast, sugar, and water. Add garlic powder, oregano, thyme, basil, black pepper and salt. Mix in the oil. Knead until smooth and elastic. Coat dough with oil and leave in a bowl. Cover with a damp cloth, and let rise for 20 minutes.*

**Altame Sans Medium Italic** 18pt/12pt

*Beat eggs together with honey, and salt. Pour into pan or shallow bowl. Preheat oven to 375 degrees F (195 C). Dip bread into mixture, allow to soak for 30 seconds on each side. Set aside. Over medium-low heat, melt 1 tablespoon of butter in a skillet. Place two*

**Altame Sans Bold Italic** 18pt/12pt

***Clean the lettuce leaves and tear (not cut, into mouth-sized pieces. Peel the cucumber, cut it in half length-wise and slice. Clean radishes and slice into fine slices. Mix Vinegar and 4EL of Oil with the rest of the spices and the herbs in a bowl. Add the salad to***

**Altame Sans ExtraBold Italic** 24pt

***Shape the bread into a loaf and place on pan with parchment paper. Using water, moisten***

**Altame Expanded Hairline & Hairline Italic** 24pt

Dissolve in the yeast and sugar in water. *Bake 2-3 minutes, flip over and bake another 5-6.*

**Altame Expanded Light** 18pt/12pt

Cook carrots in water, oil, and salt for about 5-8 mins until soft and cooked. Then cook remaining heat with lid off until water is gone. Then mix in sugar, marjoram,

**Altame Expanded Light Italic** 18pt/12pt

*Heat oil in saucepan. Add onion and saute until softened. Add garlic and saute for 1 minute longer. Add tomato paste 2 tablespoons at a time, stirring constantly. Add*

**Altame Expanded Regular** 18pt/12pt

Mix flour, salt, pepper, and nutmeg. Add beaten eggs and milk. Fill a large pot with salted water and bring to a boil. Using less than full cup portions, press small amounts

**Altame Expanded Light Italic** 18pt/12pt

*With medium heat, melt 1 tablespoons butter with .5 tablespoon oil in a skillet. Spaetzle, stirring constantly until it browns. Add broth. Simmer until broth cooks*

**Altame Expanded Medium** 18pt/12pt

Combine the water, yeast, and 3 tablespoons of the sugar in a let stand for about 5 minutes. Add salt and flour. Knead dough until smooth and elastic. Add additio-

**Altame Expanded Medium Italic** 18pt/12pt

*Shape into balls. Pierce with spoon handle and create very large holes for bagels. (Holes will close while cooking if not made big enough.) In a large, heavy pot, bring*

**Altame Expanded Bold** 18pt/12pt

**Dissolve in the yeast and** sugar in water. Add salt and butter. Knead dough and then cover with oil in a bowl and let rise until doubled in size. This will take about 1 ½

**Altame Expanded Bold Italic** 18pt/12pt

***Preheat oven to 220°C (425°F). Mix the egg white and salt together and brush glaze over loaf. Sprinkle with seeds and slash top of dough with a knife. Bake for***

**Altame Expanded ExtraBold & ExtraBold Italic** 12pt

**Restaurant Quality Food takes a lot of work.**

***When cooking, using fresh ingredients ensures***

**Altame Expanded Black & Black Italic** 12pt

**Herr Ober? Die Rechnung, bitte. Vielen Dank.**

***Thank You very much, come and see us again!***

Altame Slab Hairline / Light 24pt/12pt

Melt yeast in water for about 5 Minutes. Mix together rest of ingredients. Oil bowl and let rise. Divide in two pieces after rising. Shape into loaves. Let rise for another 30 minutes.

Altame Slab Regular / Bold 18pt/12pt

Melt 1 tablespoons butter in frying pan. Add almonds and saute over low heat until golden brown. Remove from pan and set aside. Melt remaining butter in saucepan. Add flour and cook, stirring constantly, over low heat until well blended. Gradually

Altame Slab Medium / ExtraBold 18pt/12pt

Mix first three ingredients, then add flour, then remaining ingredients. Refrigerate for at least 4 hrs. Heat oven to 375°F (190°C). Roll dough to ⅛ inch or thinner. Cut into cookies. Cook for 5-8 mins. Wash and slice cucumbers into very thin pieces. Mix

Altame Slab Condensed Light / Regular 18pt/12pt

Clean the lettuce leaves and tear (not cut, into mouth-sized pieces. Peel the cucumber, cut it in half length-wise and slice. Clean radishes and slice into fine slices. Mix Vinegar and 4EL of Oil with the rest of the spices and the herbs in a bowl. Add the salad to the dressing, mixing

Altame Slab Condensed Regular / Bold 18pt/12pt

Mix seasoning ingredients together. Boil noodles and set aside. Heat skillet or wok and add oil. Add noodles. Add seasonings, mix well. Add bean sprouts and chives, cooking until crunchy. Top with sesame seeds. Cook noodles. Drain and set aside. In a small dish, combine the

Altame Slab Condensed Medium / ExtraBold 12pt

Boil bagels in a large pot with 1 tablespoon of baking soda. Boil each bagel for 1 minute, then flip, and boil for an additional minute. Repeat.

Add optional toppings to bagels: sesame seeds, poppy seeds, salt, etc. Bake for 5 minutes, then

Altame Slab Condensed ExtraBold 24pt

Place water, salt, and butter in a small pot and bring to a boil. Add rice. Cook for 14 minutes.

Altame Slab ExtraBold 24pt

Use a quarter cup measuring cup to portion out each pancake. Fry until set, brown. Flip

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**ABCDEFGHIJ**

**KLMNOPQR**

abcdefghi

jklmnopqr

stuvwxyz

**STUVWXYZ**

**0123456789**



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## Altame Sans Light 24pt

Brush tops with water and decorate with sunflower seeds. Place on parchment lined baking pan.

## Altame Slab Condensed ExtraBold Alternate 24pt

**Melt butter in saucepan. Add flour and cook for an additional minute. Blend in milk slowly and cook**

## Altame Slab Medium 24pt

In large pan, melt butter. Add the Spätzle until slightly browned. Add salt and pepper to taste.

## Altame Condensed Bold Alternate 24pt

**Keep cooking until mixture thickens and bubbles, still stirring about every two minutes. Add Provolone and**

## Altame Expanded Black 24pt

**Once the roux is mixed, add Milk, Broth, and Salt very slowly. Cook until thickened and**

## Altame Expanded Hairline Italic 24pt

*Brush tops with water and decorate with sunflower seeds. Place on parchment lined baking pan.*

## Altame Sans Regular Alternate 2 24pt

Creamy with garlic, this noodle recipe does not require boiling the noodles separately.



# The End

**Moritz Zimmer**

[moritzzimmer.com](http://moritzzimmer.com)

