



SOUR DOUGH

INGREDIENTS

600gms Plain Bakers flour
60gms Sour Dough mix
400mls Water
2tsp Yeast

METHOD

Load the Bread machine with water first then the flour and sour dough mix with the yeast on top, for best results use warm water.

Ingredients: Wheat sour, sugar, gluten, salt, malt flour, food acid 297, wheat flour, mineral salts 341, 516, dough conditioner 300, enzyme 1100, vegetable oil 307

THIS IS ONLY A GUIDE.

PANTRYMAN