

Festive Sourdough

Ingredients:

- | | |
|--------------------------------------|---------|
| • WorkWith 30% Sourdough Concentrate | 0.600kg |
| • Flour | 1.400kg |
| • Yeast | 0.050kg |
| • Water | 1.300kg |
| • Dried Cranberries | 0.200kg |
| • Sage | 0.010kg |
| • Parsley | 0.006kg |
| • Crispy Onions | 0.100kg |



Method:

1. Add together the sourdough concentrate, yeast, water and flour into the mixer. Mix for three minutes slow and ten minutes fast.
2. In the final minute of mixing; add the cranberries, sage, onions and parsley and mix until combined
3. Transfer dough onto a lightly greased tray and leave to ferment at room temperature for an hour.
4. Once fermented, tip out onto a lightly floured surface and cut into 500g pieces
5. Round the dough pieces and let rest for 10 minutes.
6. Give final mold and place on lightly greased baking tray.
7. Proof for one hour.
8. Lightly flour the dough and add designs using a sharp knife/blade.
9. Bake at 440F with steam for 35 minutes.