



## French Country Bread

Water 200-250ml 30° C (6.5 – 8.5 oz 86° F)  
Milk 100 ml 30° C (3.5 oz 86° F)  
Butter 15 g (3 teaspoon)  
Salt 10 g (3 teaspoon)  
Opa Willy's Natural Sourdough 75 g 30° C (86° F)  
Wheat flour 500 g (2 ½ cups + 1/3 cup)  
50 g rye flour (1/3 cup)  
16- 20 g instant yeast (1 tablespoon)  
10 g sugar (1 tablespoon)



### Instructions for the Bread-machine

Measure ingredients into bread pan in the order listed.

Start dough program.

When program is finished knead dough.

Shape a 30 cm (10") loaf and place on greased baking sheet or on parchment paper.

When dough has doubled in bulk, approx. 40 minutes, make a cut lengthwise the loaf and wait another 5 minutes.

Bake 40 - 45 minutes at 180° C = 350° F

When the bread is done, place it on a wire rack to cool.

### Instructions for Food Processor with Dough Hook

Squeeze the Sourdough pouch and place it in warm water. Dissolve yeast and sugar in 30°C water until it bubbles. Then add liquid butter, salt, Opa Willy's Natural Sourdough, 30°C milk and flour. Knead dough 4-6 minutes, wait 15 minutes, knead again. Shape a 30 cm ( 10" ) loaf and place on greased baking sheet or on parchment paper. When dough has doubled in bulk, approx. 40 minutes, make a cut

lengthwise the loaf and wait another 5 minutes.

Bake 40 - 45 minutes at 180° C = 350° F

When the bread is done, place it on a wire rack to cool.

**When there is no food processor available, you can do it by hand, too!**

*Enjoy your home baked bread with family and friends!*