



## Garlic Herb Bread

200-250 ml water at 30° C (86° F)  
100 ml milk at 30° C (86° F)  
15 g butter (3 teaspoon)  
10 g salt (1 tablespoon)  
2 g herb de Provence (1 tablespoon)  
2 g garlic granulated (1 tablespoon)  
4 chopped clove of garlic, light fried in 20g butter (optional)  
75 g 30° C (86° F) Opa Willy's Natural Sourdough  
500 g wheat flour  
50 g rye flour  
16- 20 g instant yeast (2 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 all other ingredients into the food processor.  
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!*