



German Sourdough Rye Bread

250-300 ml water 30° C (86° F)
10 g salt
75 g Opa Willy's Natural Sourdough at 30° C (86° F)
150 g rye flour
350 g wheat flour
8 g - 10 g instant yeast
pinch of sugar



Instructions for the Bread-machine

Measure ingredients into bread pan in the order listed. Start dough program. When program has finished, knead dough. Shape into a 30 cm (10") loaf and place on a greased baking sheet or parchment paper. When dough has doubled in bulk, approx. 40 minutes, make two diagonal cuts or one lengthwise cut on the loaf and wait another 5 minutes.

For a nice crust, brush or spray the dough with water!

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 unopened Sourdough pouch and place it in warm water.

Dissolve yeast and sugar in 30°C (86°F) water until it bubbles.

Then add salt, Opa Willy's Natural Sourdough and flour.

Knead dough 4-6 minutes, wait 15 minutes, knead again.

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

When dough has doubled in bulk, approx. 40 minutes, make two diagonal cuts or one lengthwise cut on the loaf and wait another 5 minutes. For a nice crust, brush or spray the dough with water!

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!