



Sun Dried Tomato Bread

30 g sun dried tomatoes minced
30 g olive oil (3 tablespoons)
350-400 ml water 30° C (86° F)
10 g salt (1 tablespoon)
75 g Opa Willy's Natural Sourdough 30° C (86° F)
50 g rye flour
20 g milk powder (2 tablespoon)
5 g Italian seasoning (1 tablespoon)
600 g wheat flour
16-20 g instant yeast (2 tablespoon)
20 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 olive oil, salt, Opa Willy's Natural Sourdough, flour, milk powder and Italian seasoning,.

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!