



## Walnut Bread

50 g butter  
200-250 ml water 30° C (86° F)  
100 ml milk 30° C (86° F)  
10 g salt (1 Tablespoon)  
75 g Opa Willy's Natural Sourdough 30° C (86° F)  
50 g rye flour  
80 g walnut minced  
500 g wheat flour  
16 - 20 g instant yeast (2 Tablespoons)  
20 g sugar (2 Tablespoons)



### 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 dough on greased baking sheet or parchment paper.

When dough has doubled in bulk, approx. 40 minutes, make two diagonal cuts on 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

Mix sourdough by squeezing the sourdough pouch and place it in warm water. Dissolve yeast and sugar in 30°C water until it bubbles. Then add soft butter, salt, Opa Willy's Natural Sourdough, 30°C milk,

flour and walnuts. Knead dough 4-6 minutes, wait 15 minutes, knead again. Shape a 30 cm (10") loaf and place dough on greased baking sheet or parchment paper.

When dough has doubled, approx. 40 minutes, make two cuts diagonal the loaf and wait an other 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!*