connect Job Number 183365 v1 (3as7zp) Marriages Finest Canadian Very S White Bread Flour 1.5kg. Amend Monument Paper Bag Co Ltd Job Title Customer Printer Monument Flour Bags CSR P.Entwistle Date 2/4/2015

Cutter No Order No Bill

NA

Process Barcode EAN 13, 5011259008506 Operator

Plate No Job Size 370.000mm x 392.000 mm

Pantone® book for an accurate colour match



Ref No

QUALITY ASSURANCE **Checked By** Date:

Checked By: Date:



Strong White Bread Flour

Very

- Marriages Finest Canadian Red 032 CUTTER

Monument Standard 1.5kg Cutter

DO NOT TRIM PLATES



Made with world-renowned Canadian wheat, this high-performance flour produces a very strong, pliable dough, due to its superior

NUTRITION INFORMATION	Per 100g
Energy	1476kJ
Fat	348kcal
of which saturates	1.5g 0.4g
Carbohydrate	70g
of which sugars	2.4g
Fibre	2.7g
Protein	15g
Salt	<0.01g
Thiamin	0.24mg 21% RI*
Niacin Calcium	2.4mg 15% RI* 120mg 15% RI*
Iron	2.1mg 15% RI*
*Reference intake of an average ac	0
INGREDIENTS	
Flour (Wheat Flour, Calcium Niacin, Thiamin).	Carbonate, Iron,
Allergens are listed in bold abo	ove.
Manufactured in the UK. Flour is made from Canadian v	vheat.
GUARANTEE This product shou perfect condition. If you are not please return it with the packagi ights remain unaffected by this	entirely satisfied, ng. Your statutory
STORAGE & COOKING INSTRU dry place. Once opened, store in Flour is a raw ingredient and mu	n an airtight container.

100% CANADIAN WHEAT, MILLED IN THE UK



MARRIAGE'S MARRIAGE "S **Expertly Milled Flour Since 1824**



THE MASTER MILLERS

includes ORGANIC, SPECIALITY and **STONEGROUND** flours.



family has been milling quality flour in Essex for 200 years. Your partner in the perfect bake, Marriage's was founded by twins William and Henry Marriage. They knew that consistent, quality baking requires the same passion

mirrored in our milling process, which blends modern techniques with time-honoured expertise We source only the highest-grade wheat from the vast, golden landscapes of the Canadian Prairies, whose Spring wheat varieties have world-renowned strength and protein The high gluten content of this flour makes for perfect

loaves and pasta every time. The result is performance that both professionals and home bakers can rely on, delivering a consistent rise, flavour and texture in every bake.

MARRIAGE'S RANGE

FOCACCIA

PREPARATION TIME BAKING TIME 20-25 mins MAKES 1 LOAF

INGREDIENTS 160g + 500g Very Strong White Canadian flour

3 tbsp olive oil 1g + 6g sachet fast action dried yeast 7g fine sea salt 2 tbsp chopped fresh herbs (a mix of rosemary,

To finish: A few sprigs fresh rosemary 3 tbsp olive oil 1 tsp sea salt

thyme, parsley or sage)

YOU WILL ALSO NEED

x 35cm (lightly greased), damp tea towel and small container with lid

RECIPE TIP

For homemade pasta: use 100g Very Strong White Canadian flour and 1 medium egg for each generous serving. See our website for a

METHOD

- 1. Firstly make the overnight mix (biga). Mix 160g flour, 1g yeast and 90ml water into a bowl. Mix the ingredients together to form a rough dough. Place in a small container with a lid and leave
- 2. The next day, put the remaining 500g flour and 6g yeast, the overnight mix (biga), salt, and herbs, in a large mixing bowl. Make a well in the center and pour in the olive oil and water. Bring the ingredients together to form a dough.
- **3.** Tip the dough onto a table and knead for 8-10 mins. You can also use a mixer if preferred.
- 4. Place the dough back into the bowl and cover with a damp tea towel. Rest in a warm place until the dough doubles in size. This will take approximately
- **5.** Tip the dough into the roasting tin. Knock the dough down, so it is evenly flat and covers the base of the roasting tray. Cover (as before) and leave to rest for 40-50 mins.
- **6.** Dimple the dough by firmly pressing your fingertips into the dough. Push small sprigs of rosemary into the dimples, then cover and rest for another 15 mins.
- **7.** Heat the oven to 240° C / fan 220° C / gas 9. Drizzle the olive oil over the risen dough, and sprinkle with salt, then bake for 20-25 mins until golden brown.
- A large roasting tin about 25cm **8.** Turn out onto a wire rack. Best eaten warm.

USING A BREAD MAKER This flour can be used in a bread maker.

We recommend following the manufacturer's instructions and adding all ingredients, including water in the order advised.



cooked or baked before eating.

BEST BEFORE See top of pack.



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63 mm





183365 v1 - Date: 4-FEB-15

10 mm