

HOW TO USE XANTHAN GUM

Xanthan gum can help to bind gluten free bread and baked goods, if not already included in your flour blend, for **Bread** 2 tsp to 500g flour, **Cake** ¼ tsp to 200g flour, **Pasty** a pinch to 100g flour. For **Sauce**, sieve 1 tsp over 2 tbsp oil, mix into a paste and slowly beat in 500/600ml cold liquid before heating and seasoning.

ALL-IN-ONE BREAD LOAF

Oven 220°C, Fan 200°C, 425°F, Gas 7

500g	FREEE Plain White Flour
2 tsp	FREEE Xanthan Gum
1 tsp	Quick yeast
1 tsp	Sugar
1 tsp	Salt
500ml	Tepid water
3 tbsp	Oil
Oil, for tin	

1. Rub some oil inside of a 1kg/2lb bread tin. **2.** Put the flour, xanthan gum, yeast, sugar & salt into a bowl and mix well. **3.** Stir in the water then two spoons of oil. Sprinkle the last spoon of oil over the batter, run the spatula round the bowl and turn the mixture to form a sticky mass. **4.** Tip it into the tin and smooth the top. **5.** Cover and leave it until the mix is 7mm/¼" below the top of the tin (60-90 minutes). **6.** Pre-heat the oven. **7.** Bake for 50-55 minutes.



FREE FROM GLUTEN

xanthan gum



HOME
BAKING &
COOKING

All-in-one gluten free

bread loaf recipe on reverse.

For stronger crumb structure and reduced crumbling in gluten free baking.



GLUTEN FREE
Xanthan Gum

Ingredients: xanthan gum.

Best before: see base.

Storage: replace lid & store in a cool dry place.

Packaging material:

PP tube, PS lid, paper label.

Packed in the UK.



CUK-AM-144
CUK-G-017



100g e

V2

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