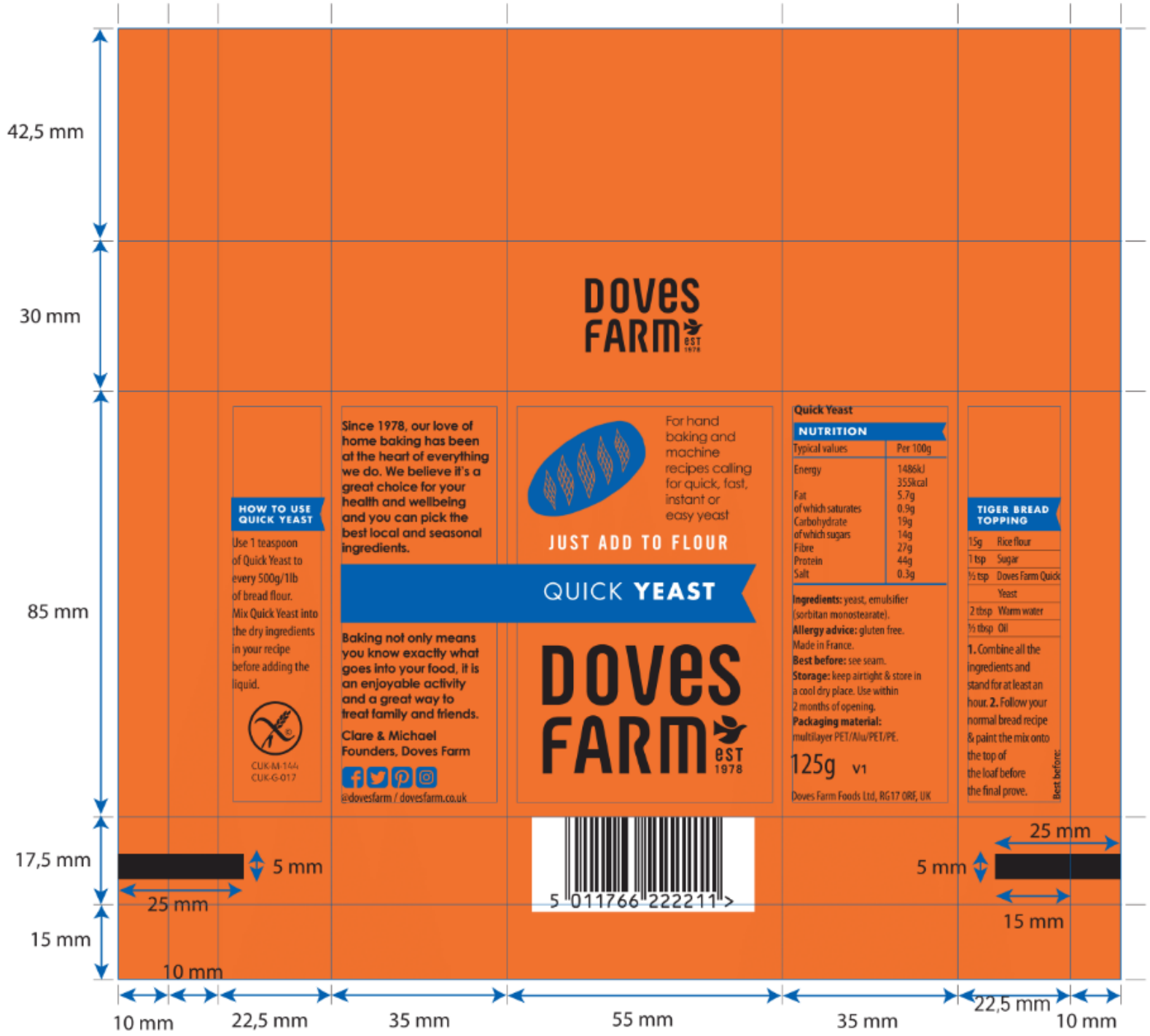
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DOVES FARM EST 1978
HOW TO USE QUICK YEAST
Use 1 teaspoon of Quick Yeast to every 500g/1lb of bread flour. Mix Quick Yeast into the dry ingredients in your recipe before adding the liquid.
CUK-M-144
CUK-G-017
Since 1978, our love of home baking has been at the heart of everything we do. We believe it's a great choice for your health and wellbeing and you can pick the best local and seasonal ingredients.
Baking not only means you know exactly what goes into your food, it is an enjoyable activity and a great way to treat family and friends.
Clare & Michael
Founders, Doves Farm
@dovesfarm / dovesfarm.co.uk
For hand baking and machine recipes calling for quick, fast, instant or easy yeast
JUST ADD TO FLOUR
QUICK YEAST
DOVES FARM EST 1978
5 011766 222211 >
Quick Yeast
NUTRITION
Typical values | Per 100g
Energy | 1486kJ 355kcal
Fat | 5.7g
of which saturates | 0.9g
Carbohydrate | 19g
of which sugars | 14g
Fibre | 27g
Protein | 44g
Salt | 0.3g
Ingredients: yeast, emulsifier (sorbitan monostearate).
Allergy advice: gluten free.
Made in France.
Best before: see seam.
Storage: keep airtight & store in a cool dry place. Use within 2 months of opening.
Packaging material: multilayer PET/Alu/PET/PE.
125g V1
Doves Farm Foods Ltd, RG17 0RF, UK
TIGER BREAD TOPPING
15g Rice flour
1 tsp Sugar
½ tsp Doves Farm Quick Yeast
2 tbsp Warm water
½ tbsp Oil
1. Combine all the ingredients and stand for at least an hour. 2. Follow your normal bread recipe & paint the mix onto the top of the loaf before the final prove.
Best before: