

PRINT FREE AREA

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Top Seal A

Top Seal B

25mm

75mm

Best Before

DOVES FARM
EST 1978

Organic works with nature and helps protect our planet. Its high standards encourage healthy soil and habitats, so bees, birds, butterflies and other wildlife can flourish. That's why we've been pioneers of organic since 1978.



We also love home baking and believe it is a great choice for our health and wellbeing. Not only can you pick the best local and seasonal ingredients and know exactly what goes into your food, it is an enjoyable activity and a great way to treat family and friends.

Care & Michael
Founders, Doves Farm

— ORGANIC —



Mildly tangy in flavour, this soft, off-white ancient grain flour is great for all baking.

WHITE RYE
FLOUR

DOVES FARM
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— ORGANIC —

ORGANIC White Rye Flour

TYPICAL VALUES	PER 100g
Energy	1442kJ 340kcal
Fat	1.3g
of which saturates	0.2g
Carbohydrate	71g
of which sugars	6.4g
Fibre	5.0g
Protein	8.6g
Salt	0.03g

Ingredients: rye*

Allergy advice: for allergens, including cereals containing gluten, see ingredients in **bold**. May contain traces of **barley, wheat**.

*Organic product.

Milled in the UK with EU & non-EU rye.

Best before: see top.

Storage: roll down the top after use and store in a cool dry place.

Packaging material: paper.

Always cook flour before consumption.

1Kg

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Rye has been widely grown throughout Central and Eastern Europe since the Middle Ages. Our White Rye flour can be used in place of regular white flour and adds delicious flavour to your sweet and savoury baking.

WHITE RYE & WHEAT SCOTCHS - Mackerel &

220°C, Fan 200°C, 425°F, Box 7

280g Doves Farm Organic

White Rye Flour

4 tsp Baking powder

1 tsp Sage

1 tsp Rosemary

1 tsp Thyme

1 tsp Sugar

1/2 tsp Salt

1/2 tsp Black pepper

4 tbsp Olive oil

120ml Water

Flour for dusting



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delicious recipes at
dovesfarm.co.uk

1. Dust a large baking tray with flour and pre-heat the oven.
2. Measure the flour and baking powder into a bowl, stir to combine and sieve into a mixing bowl.
3. Add the sage, rosemary, thyme, sugar, salt and pepper and blend together well.
4. Sprinkle the oil over the flour and using a fork, blend everything together until the mixture resembles breadcrumbs.
5. Add enough water, stirring to form a soft, sticky dough. Do not over mix.
6. Gather together the dough into a rough ball and transfer it to the prepared baking tray.
7. Dust the top with flour and gently flatten the dough with your hands, into a circle about 14" thick.
8. Cut the dough into six wedges, pushing them apart with the knife to make a 1cm/1/2" space between each.
9. Bake for 15-20 minutes.
10. Transfer the triangular scones to a wire rack to cool.

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