BACK IMAGE
FRONT IMAGE
— ORGANIC —
NUTRITION
Try this Organic Strong Wholemeal Bread Flour in our recipe for traditional wholemeal bread. You can also add a handful of nuts or fruit to this simple recipe.
TRADITIONAL WHOLEMEAL BREAD
Find more than 200 delicious recipes at dovesfarm.co.uk
1. Rub some oil around the inside of a 1kg/2lb bread tin.
2. Put the flour, yeast and sugar into a large bowl and blend them together. 3. Stir in the water, and when everything looks creamy and lumpy, stir in the salt and the oil. 4. Using your hands, gather everything together into a doughy mass. 5. Knead the dough for 100 presses, in the bowl or on a work surface. Avoid adding extra flour. 6. Cover the dough bowl with a large upturned mixing bowl and leave it in a warm place for the dough to double in size, which will take about an hour. 7. Knead the dough for another 100 presses. 8. Shape the dough and put it into your prepared tin. 9. Cover the tin with a large upturned mixing bowl and leave it to rise in a warm place for 40 minutes. 10. Pre-heat the oven.
11. Remove the mixing bowl and bake the loaf for 40-45 minutes.
12. Turn the bread out of the tin, tap the base and if it sounds hollow the bread is cooked. 13. Leave to cool on a wire rack.
DOVES FARM ORGANIC
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.
Clare & Michael
Founders, Doves Farm
— ORGANIC —
Carefully milled organic, strong flour for tasty wholemeal bread baking.
WHOLEMEAL
STRONG BREAD FLOUR
DOVES FARM BST 1978
READ
READ
DOVES FARM
5mm
75mm