

Ingredients: wheat flour, antioxidant (ascorbic acid). Allergy advice: For allergens, including cereals containing gluten see ingredients in bold. May contain traces of rye, **barley, oat, egg, soy, milk, sesame seed & lupin.** **Ingredients:** tarwebloem, antioxidans (ascorbinezuur), kan sporen van rogge, gerst, haver, ei, soya, melk, sesamzaad & lupine bevatten. **Zutaten:** Weizenmehl, Antioxidans (Ascorbinsäure), kann Spuren von Roggen, Gerste, Hafer, Eier, Soja, Milch, Sesam & Lupinen enthalten. **Ingredients:** farine de froment, antioxydant (amylase), peut contenir des traces de seigle, orge, avoine, oeufs, soja, lait, sésame & lupin.

dough from the machine. **5.** Place on a lightly floured surface, knead with your hands for a minute. **6.** Divide and shape your dough – for rolls, cut off small pieces of the desired size of your rolls. To get perfect even rolls it is best to weigh each piece. A guideline is 60g for an average roll – or smaller if you want small dinner rolls. Shape the pieces by kneading into a small ball, with a smooth top. **7.** Place the rolls butting up to each other in a deep oblong or deep round tin. Alternatively shape your dough into loaves – an oblong, or round, a plait etc. **8.** Cover dough with cling film and leave to rise for 45 minutes – or until doubled in size. **9.** Preheat oven to 160C. When risen enough, cook for 25 minutes for a loaf and 20 minutes for rolls – the bread should be well risen and slightly golden on the top. The underneath will also be firm, but they should be soft and fluffy inside. **10.** Remove from the oven. **11.** Leave for 5 minutes then remove from the tin and leave to cool completely on a wire rack.

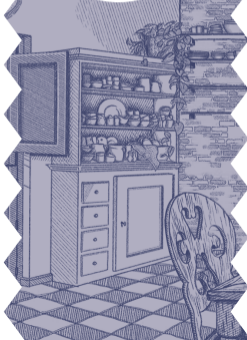
S&P BASIC BREAD RECIPE (makes 2 loaves or approx 20 rolls)

YOU WILL NEED

320 ml	water
500 g	strong white bread flour
1.5 tsp	salt
1 tbsp	sugar
2 tbsp	butter
2 tsp	S&P even-rise dried yeast
25 g	S&P flour booster
1.5 tbsp	S&P dough creamer

PREPARATION

1. Prepare the tins you will be using, by greasing where necessary. **2.** Pour water into bread maker pan. **3.** Sprinkle on the flour; add the salt, sugar, butter, flour booster and dough creamer in separate corners of the bread pan. Add the yeast. **4.** Set to the dough setting. When the machine cycle has finished, remove the



ADD 25g TO EVERY 500g
OF STRONG BREAD FLOUR

SPOON & PINCH

— a Spoon of —

FLOUR BOOSTER

for lighter & softer bread

BREAD BASICS



250 g e

Product code: SPBB0001



Typical Values nutritional values / voedingswaarden/ nährwerte / valeurs nutritionnelles

	Per/Per/pro/pour 100g
Energy / energie / Brennwert / valeur énergétique	1464 kJ 345 kcal
Fat / vetten / Fett / matières grasses	1.0 g
Of which saturates / waarvan verzadigde vetzuren / davon gesättigte Fettsäuren / dont acides gras saturés	0.1 g
Carbohydrate / koolhydraten / kohlenhydrate / glucides	69.7 g
of which Sugars / waarvan suikers / davon Zucker / dont sucre	1.0 g
protein / eiwitten / Eiweiß / protéines	13 g
salt / zout / salz / sel	0.0 g

batch code: see packaging / batchcode: zie verpakking
Batch-Code: siehe Verpackung / code du lot : voir emballage

Produced in
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Best before: see packaging. **Ten minste houdbaar tot:** zie verpakking. **Mindestens haltbar bis:** siehe Verpackung. **À consommer de préférence avant :** voir emballage.

Storage: Store in a cool dry place. **Bewaarconditie:** Koel en droog bewaren.

Lagerung: Kühl und trocken halten. **Stockage:** Au frais et au sec.