

# GF ARTISAN BREADMIX

## **500g Artisan Breadmix**

400-425ml water

**10g yeast**

50ml oil

Mix water and yeast together in bowl of a stand mixer. Add breadmix and mix on slow speed until dough comes together and separates from the side of the bowl. You may need to use a scraper to help. Add oil slowly and continue to mix up to 4 mins or until the oil is absorbed – use scraper if needed.

Shape as desired or place in a large oiled loaf tin. Cover and allow to prove in a warm place for 45 mins to 1 hour. Don't worry if it hasn't risen much, it will once placed in the oven. Brush dough with oil and score the top. Bake at 200C for about 40 mins. Take out of tin and bake for another 5-10 minutes. Loaf will sound hollow when tapped.



Ingredients: Corn Starch, Thickeners (1442, 461, 415, 412), Potato Starch, Sugar, Tapioca Starch, Rice Flour, Psyllium Husk, Acidity regulator (575), Raising agents (500, 450), Iodised salt, Palm fat.