

Hunter's Summer Sourdough Bread

Easy To Follow

Instructions for the Bread Machine .

Food Handler Information: Click [Here](#) .

Ingredients added to Bread Machine [Dough Setting]:

- ❖ 2 Cups [Sourdough Starter](#)
- ❖ 1 1/2 tsp Yeast
- ❖ 1 1/2 tsp Salt
- ❖ 1 1/2 tsp Sugar
- ❖ 3 Cups Bread Flour

Mix in food processor:

- ❖ 3 Chive Onions (**Chopped**)
- ❖ 15 Large Italian Basil Leaves (**Sliced**)
- ❖ 1 Tbs Roasted Garlic (**Minced**)
- ❖ 2 Tbs Parmesan Cheese (**Grated**)

Pour , in less than 1 minute after starting bread machines' mixing process.

- ❖ 1/2 Cup Warm Water (110⁰ Degrees)

Mix in Bread Machine - From instructions above using Bread Machine (1 1/2 Hours) on [Dough Setting], if available; Else use other known methods.

Remove and separate from Bread Machine:

Makes two loaves(1 loaf and [2] 1/2 loaf); or some combination, thereof.
[Baking time for the second phase may vary].

Coat pan and baste (brush) dough with Extra Virgin Olive Oil; Let Rise
(0 - 12 hours, depending on preference).

Baking Instructions:

First Phase: Set oven 400⁰ Degrees, place in oven and bake 20 minutes.

Second Phase: Remove and baste (**brush**) with Extra Virgin Olive Oil on top of bread to an even coating;
(Optional - Sprinkle Parmesan Cheese) and put back in oven 10 - 15 additional minutes (Till Cheese and/or Crust is golden brown).

Remove and let cool 20 minutes(depending on preference) before eating. Wrap and store in a refrigerated area.
There are no additional preservatives added; Bread may become stale and moldy if left out for an extended period of time.



Measurement & Directions
Are Standardized.



Slice, Share and Enjoy

Instructions, Documents And Process Are Created By William Hunter Breedlove Jr. Whom Accepts No Guarantee/ Liability /
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