

SOUTHBROOK VINEYARDS

bioflavia[™]

organic red wine grape skin powder

Bioflavia Blend Baguette

You will need the following:

1. 5 1/2 cups of Unbleached Bread Flour
2. 1 cup **Bioflavia**
3. 2 tbs of olive oil
4. 1 tbs dry yeast
5. 1 tsp sea salt
6. 2tsp honey
7. 1 litre of luke warm water around 38 degrees Celsius

Add yeast to half of the water. In a mixing bowl, add all other ingredients. Use remaining water to rinse out yeast bowl.

Mix at low speed with dough hook for about 2 minutes. Set on speed 2 to knead for about 8 minutes. Take dough to a floured surface and cover for 30 minutes. Place on dusted baking trays and proof until double the size.

Make angled slices on top of bread, bake @ 365 degrees for 17-22 minutes.

Let cool on rack.

For the bread shots, cut baguette into pieces and roll into ball. Add whatever ingredient to customize your shot.

- Wild mushrooms
- Pearl onion and cheddar
- Olives and sun dried tomato