

# DOUGH uses

These delicious sour dough balls are made with:

**King Arthur Special Patent flour, Redmonds Real Salt, and water.**

These are 1/2 the size of a full loaf of bread - so around 485-505 grams of deliciousness.

They are wrapped in a paper that is primarily composed of calcium carbonate, and other trace minerals. It is manufactured without water, uses 55% less plastic resin than competitive plastic packaging, and is 100% recyclable. It is perfectly non stick for the moisture content in sourdough.



## **This can make**

- 16 inch pizza
- Focaccia
- Small loaf of bread
- Bagel
- Whatever you desire!

## **Pizza:**

Take from freezer 1-2 days before you want to use it, and store in fridge. **OR**

Take from freezer the morning of, and leave on counter, until ready to use.

Flour as normal, and roll or press the dough to round. It is a bit more delicate of a dough, so no trying to fly them overhead. ;-)

Oven can be between 470-485 degrees, depending on the oven.

Place on bottom rack to brown bottom of dough first. We use a pizza screen to cook ours, but use what you have!

## **Focaccia:**

Place dough in a square pan, and let rise until it has doubled or tripled in size and is slightly bubbly (ferment).

Lengthen out and pull corners to fill the pan, if the rise didn't do that. Then pour olive oil or topping of your choice and use your fingers to massage it in.

Cook to desired crispiness. I usually do 350 degrees until it is browned to my likeness.

## **Bread:**

This half size loaf is perfect for an intimate dinner.

Take dough out of freezer when ready, and once defrosted, unwrap and place in a floured round bowl covered with a towel.

Wait for the dough to doubled or triple in size (could take a half to a full day)

When almost ready find a pot with a cover that is oven safe, and place in oven with a sheet pan underneath.

Set oven to 500 - 550 degrees (whatever your oven can handle) and heat the pot for at least 30 minutes. Even more is better. You are creating heat and steam for the bread to cook perfectly.

When ready place the dough on heat safe parchment paper, and place in pot with the cover back on.

500-550 for 18-20 minutes then,  
450 degrees for 14 - 16 minutes.

When you take the cover off after cooking, the top should be brown. If not, you can leave in for longer.

Everyone's ovens are different, so these are just guidelines.

**Good luck and ENJOY!!!!**

Love,

Lisa @ Ohana

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