



Little Slider Sandwiches

Who doesn't love these little sandwiches? When I was growing up the only thing that came close to a slider was a Krystal burger. Start with my **Basic French Bread Recipe**. Pinch off small portions of dough and form into balls about 1 1/2" in diameter. Place about 2 inches apart on a parchment lined baking sheet and bake as recommended. Once your rolls have cooled you can easily slice them in half and fill with your favorite insides: grass-fed beef burger, pulled pork, naturally cured ham and raw cheese, crisp bacon and avocado slices – you name it. The sky's the limit.

Simple Guide To Bake Your French Bread

Makes 2 pounds of dough. Great for baguettes. Recipe by Emily Buehler in folk school baking class. I measure by grams and make fabulous baguettes every time!

Polish:

- Sprouted Wheat Flour – 193g or 1 ¾ cups
- Water – 193g + 6 tablespoons or 1 ¼ cups
- Yeast – pinch or ¼ teaspoon

Dough:

- Sprouted Wheat Flour – 387g or 2 ½ cups
 - Polish – all
 - Water – 213g or 1 cup
 - Yeast – 3g or ¾ teaspoon
 - Salt – 12g or 2 teaspoons
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- Mix polish the night before (it rises for 12-14 hours in 70 degree room). Cover well with plastic wrap.
 - Mix dough (using glass, ceramic, or stainless bowl).
 1. Weigh out water separately
 2. Weigh flour, measure yeast and mix into flour
 3. Add polish and most of water; rest of water depends on dough stickiness.
 - (Lean toward sticky). Blend ingredients enough to get all of flour incorporated.
 - Let dough sit for 30 minutes (this is called auto leasing). Cover dough with plastic wrap to prevent drying.
 - Remove dough from bowl onto floured counter or kneading board. Pat down to pop bubbles. Sprinkle salt onto dough.

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- Knead dough until strong but flexible (Windowpane test is a good indicator. See baking tips for this month). This will take 12–15 minutes by hand.
- Oil your cleaned bowl and place dough (turn to coat both sides) into it. Cover with plastic wrap and let rise until poofy (about 1 hour for 75 degree dough).
- (Optional step) Place dough on kneading board and punch down. Fold 4 times (don't knead) and place back in bowl for 2nd rise (about 1–1 ½ hours).
- Preheat oven to 500 degrees. For best baking results let oven preheat for 1 hour, especially if you've placed a baking stone (pizza stone) in oven.
- (Optional step) Divide dough in half and pre-shape into baguettes. Cover and let them rest until relaxed (about 15–20 minutes).
- Shape dough (final tightening of dough into baguette shape).
- Place baguettes onto parchment lined baking sheet. Cover and rise somewhere warm until full of gas (about 45 minutes).
- Score (cut) the dough and steam it by wetting the surface (I use a spray bottle of water).
- Quickly put dough into oven and turn temperature to 460 degrees.
- Bake 20–25 minutes. DO NOT open oven door for first 15 minutes.
- At 20 minutes test for doneness by inserting a thermometer into center of bread. Should read 190 – 206 degrees.
- Remove bread from oven. Immediately transfer to a cooling rack and let cool before slicing.