

## **Bud Tiger Bread**

### **Ingredients**

285 g of strong white flour

180 ml water

2 tsp sea salt

1 tbs sunflower or vegetable oil

5 g fresh yeast or half that if you're using dried yeast, and dissolve in the water



### **For the fermented rice paste**

10 g rice flour

7 ml Budweiser

Small pinch of sugar and salt

Dash of olive oil

1 g yeast or half that if dried yeast

### **Instructions**

- Combine all of your ingredients in a bowl to make a dough
- Knead your dough until smooth and light
- Cover and rest for 8 hours
- After the dough has rested, knock the dough back and work into a bloomer shape
- Leave to prove in a warm place for 2 hours
- While the dough proves, combine all of the rice paste ingredients to make a paste
- Preheat your oven and baking stone to 220C
- Carefully paint your paste onto your raised dough, taking care not to collapse the loaf
- Add some splashes of water to a tray in the oven underneath your loaf to create steam which will help to develop a lovely crust for your bread
- Bake your loaf for 25 minutes or until golden all over