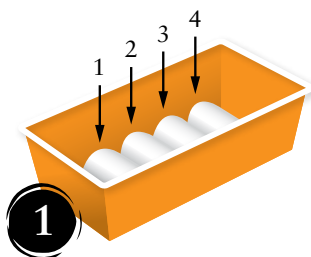


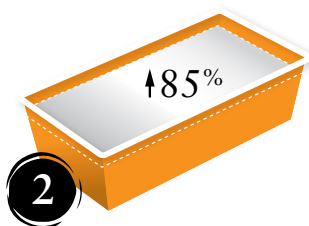
# tips and techniques

## soft bread

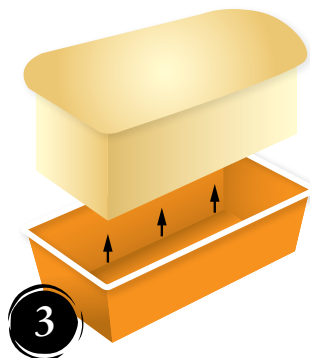
### How to achieve the ideal SANDWICH LOAF



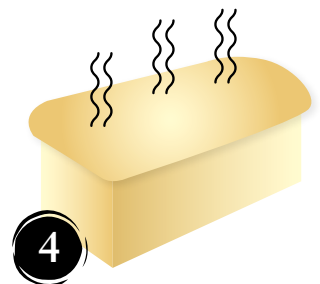
**1** Enhance the loaf structure by 4 piecing the dough piece



**2** Proof to approx 85% tin height before lidding & baking

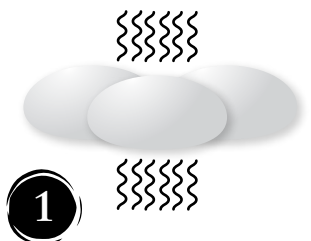


**3** Remove from tins immediately after baking

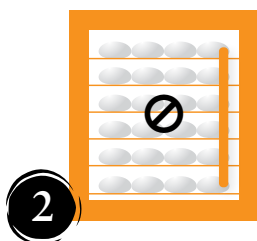


**4** Allow to completely cool before slicing

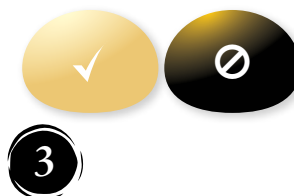
### How to achieve the ideal SOFT ROLL



**1** Use a little steam at the start of baking to promote shine



**2** Keep damper closed throughout baking



**3** Be sure not to overbake. The roll should have a light golden colour



## PLAITS

Plaited loaves look creative and provide lots of lovely golden crust. Reinvent these classic styles; they are sure to impress.

**RECIPE** – To suit Soft White Base dough

**PROCEDURE** – Divide mixed dough into the following numbers, rolling out long and even strands

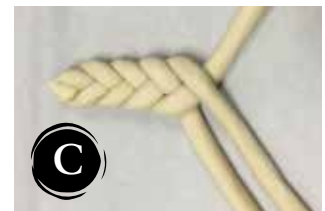
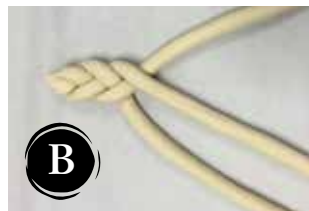
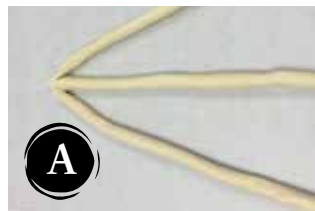
### ONE STRAND PLAIT (1 x 250g)

Thread 1 strand through a loop, which is twisted to the right, then thread, then twist to the left and thread again until the dough is completely plaited



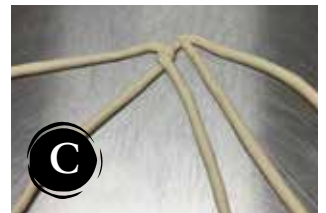
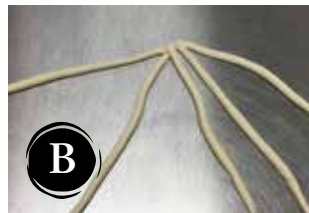
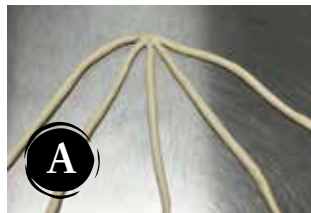
### THREE STRAND PLAIT (3 x 90g)

Sequence: 1/2, 3/2 Repeat



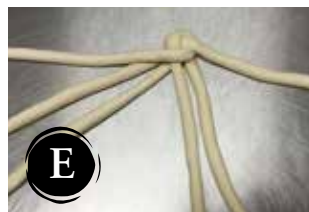
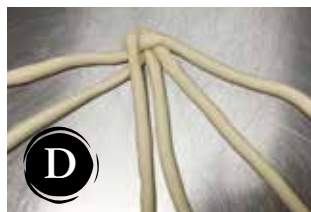
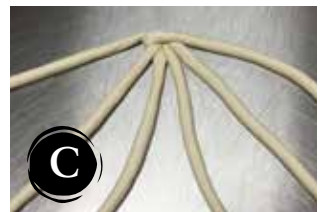
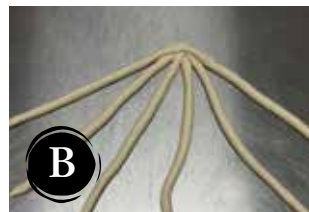
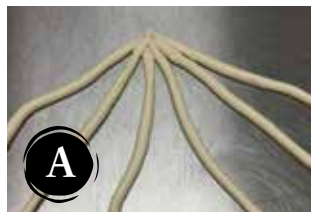
**FIVE STRAND PLAIT**  
(5 x 50g)

Sequence 5/2, 1/3,  
2/3 repeat



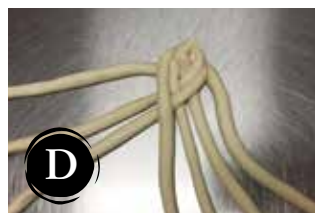
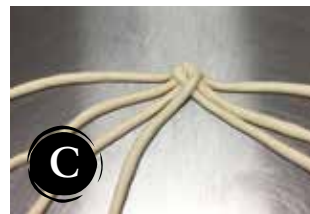
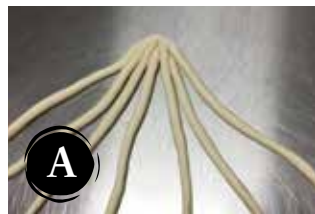
**SIX STRAND PLAIT**  
(6 x 45g)

Sequence 6/1 only once;  
then 2/6, 1/3, 5/1,  
6/4 repeat



## SEVEN STRAND PLAIT (7 x 40G)

Sequence 1/4,  
7/4 repeat



## EIGHT STRAND PLAIT (8 x 40G)

Sequence 7/8, 7/1 once  
only; then 3/2, 3/8, 1/4,  
6/7, 6/1, 8/5 repeat

