



BREAD-AID Instructions

The BREAD-AID was designed to simplify the bread making process, removing the guess-work of time and temperature that are so crucial for making beautiful and delicious bread and pastries.

Step 1: Make your bread/pastry dough

Step 2: Place 12g piece of dough into the BREAD AID

When dough is fully mixed, separate a 12g piece of dough and place into the BREAD-AID. Make sure your dough is at the bottom of the BREAD-AID, then wet your finger and try to push down and level the dough to the line (12g), making sure there are no air bubbles.

***TIP:** Quickly dipping your 12g piece of dough into water will make it easier to get the dough to the bottom of the BREAD-AID

Step 3: When Making Bread with Levain Ball:

When your 12g dough has risen to the "SHAPE" line in your BREAD-AID, this indicates that it is time to shape your dough.

When your 12g dough has risen to the "BAKE" line, it is ready to be baked.

Step 3: When Making Sourdough:

When making Sourdoughs, follow the same instructions provided above, however "SHAPE" at 50%, and "BAKE" at 80-90% for best results.

***Note:** When looking to see how much your dough has risen, always take the measurement from where the dough is touching the glass of the BREAD-AID, not the peak of the dough.