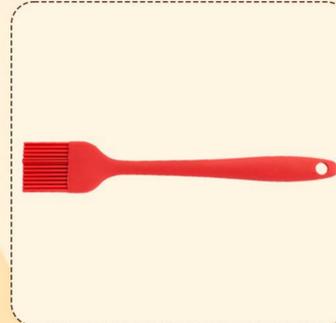


# BREAD PROOFING BASKET INSTRUCTIONS

MICZG



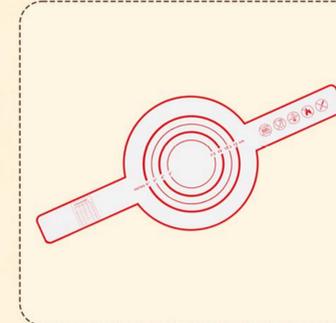
## Beginner's Guide Includes



Silicone Brush



Bread Lame



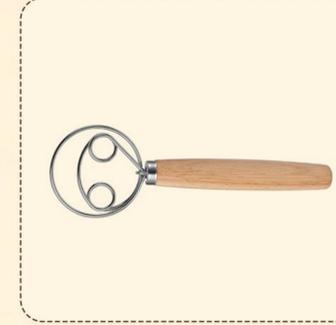
Silicone Bread Sling



Bread Cutter



Silicone Spatula & Sourdough Starter



Dough Whisk



Flour Duster



Color Blocked 10 inch Oval



Color Blocked 9 inch Circular Shape



**Step 1:**  
Add 100g of flour into the sourdough starter



**Step 2:**  
Slowly pour in 100g of water  
Stir the dough with a silicone spatula



**Step 3:**  
Watch the sourdough rise via the markings  
Seal and ferment in a warm place



**Step 4:**  
Put 300g high-gluten flour, 300g whole wheat flour, 50g salt and 18g dry yeast into the container





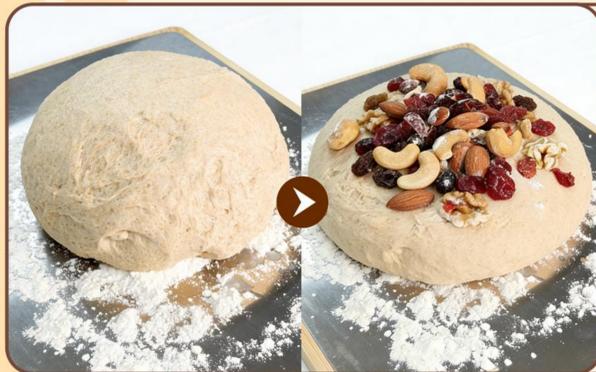
**Step 5:**

Add 300g water slowly, stir until no dry flour left



**Step 6:**

Use sourdough when doubled/tripled in size  
Scrape dough out with silicone spatula



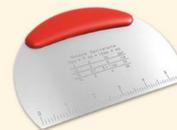
**Step 7:**

Knead dough, add nuts & dried fruits, mix well.



**Step 8:**

Cut the dough in half with a bread cutter



**Step 9:**

Sprinkle flour over proofing basket  
Place shaped dough seam side up



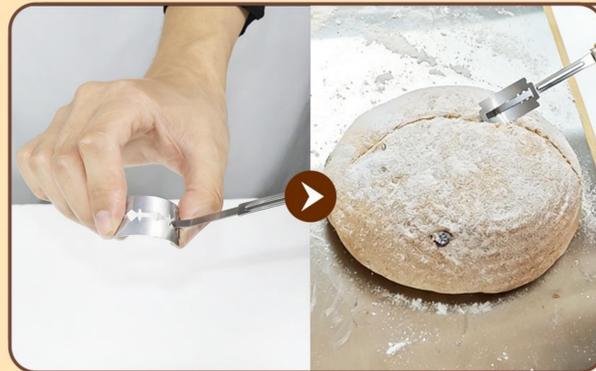
**Step 10:**

Ferment until dough springs back gently



**Step 11:**

Brush dough with olive oil or egg wash, then sprinkle flour



**Step 12:**

Score patterns with a bread lame



**Step 13:**

Place dough on silicone bread sling  
Lift handles and put into oven



**Final step:**

Take out bread with silicone bread sling, cool to room temperature before slicing



**Note**

For best results, store in low-humidity conditions  
Rice flour reduces sticking compared to wheat flour

If the product is damaged or has quality problems, you can contact us to replace the product for free.

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