



BEER & WALNUT LOAF (the traditional method)



INGREDIENTS

100g chopped walnuts

1 tsp olive oil

1 tsp salt

300ml White Knight (warmed)

1 tsp dried yeast

METHOD

Warm the flour. Mix the yeast with the beer and allow to stand. Combine all the ingredients and mix by hand or machine for five minutes. Rest for five minutes. Knead for five minutes. Place the dough in a floured tin and allow to rise until it has doubled in size. Cook in a pre-heated oven at 220°C for 25 minutes.

Goffs Brewery Limited
9 Isbourne Way
Winchcombe
GL54 5NS
Tel: 01242 603383
Email: brewery@goffsbrewery.co.uk
www.goffsbrewery.com

