



## WHOLE WHEAT BREAD WITH BLUEBERRY JAM

### Ingredients

500 g whole wheat

310 g water

100 g starter

20 g oil

1 teaspoon honey

10 g salt

Virtù di Frutta Organic - Blueberry



60



Advanced

### Method

1

Sift the flour in a bowl: add the starter, water, salt, honey and knead. When the water will be completely absorbed, add the oil.

2

Knead until you have a smooth and silky dough, keeping always some flour on your working top. Add a large bowl and let the dough raise, covered by film. Wait until it has doubled.

3

Once doubled, take the dough and give it a loaf shape. Add some flour to the dough and place it onto a baking tray. Cut the loaf on the top and let it raise again.

4

Bake in the oven at 220 °C for 15 minutes, than cook for another 45 minutes at 180 °C. Remove the loaf from the tray and let it cool completely before slicing.

5

Cut into slices and serve with Virtù di Frutta Organic - Blueberry.