



I'M TAKING PART IN THE #SOURDOUGHSEXCHANGE

I'll bake you a tin loaf of
nutritious sourdough bread.

THE SOURDOUGH CLUB

HOW IT WORKS

What do I do?

- You'll need to provide 500g of flour (anything other than self-raising is fine).
- Empty the flour into the flour bin on the table - this is to avoid touching the bag and potential contamination of COVID-19.
- Knock on the door and stand back, say hello and tell me what flour you've popped in the box.
- I'll let you know what time to return to pick up your nutritious sourdough loaf hot out the oven!

What measures are in place to avoid spreading COVID-19?

- Please adhere to government guidelines regarding social distancing when communicating.
- When you return to pick up your loaf, please bring a large open top box/tub for a tin loaf to fit in and potentially an oven glove!
- Place the open box/tub on the table, I will place the loaf from the baking tray into your tub. It's straight from the oven at 200°C.

How can I Say Thank You?

Share the love and inspire other bakers across the world to help those around us.
Share your Sourdough Exchange online using #sourdoughexchange.

This was inspired by Vanessa Kimbell, founder of The Sourdough School and The Sourdough Club.

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