

Biga

Bread flour	11.25 oz (or 2 ½ c)
Yeast	½ tsp
Water, room temp	7 oz (may need a little more)

Directions:

1. Combine all ingredients and knead until elastic ball forms. Check for window®
2. Place in sprayed bowl and spray top of dough. Cover and leave on counter overnight.
3. Use for desired recipe within 24-48 hours.