

## WATTLESEED DAMPER

Approx 8 dinner rolls

**Bold type indicates a Tuckeroo product, purchase online at [www.andrewfielke.com](http://www.andrewfielke.com)**

**15g roast ground wattle seed**  
170g water

Pour boiling water over wattle seed, allow to cool to room temp.

500g self raising flour  
150g Beer  
10g sugar  
5g salt

Sieve flour, sugar & salt. Add all the ingredients with the softened wattle seed into a large mixing bowl. Mix on low speed for 5 – 8 mins to form a smooth dough. Allow to rest covered for 10 mins.  
Form into 60g dinner rolls or baguettes.  
Bake @ 180° C for 20 mins.

Note – extra water or flour may be required, depending on the moisture content of the flour used.