

Basic Ingredients HomeBread

Testers



Use the following tests to check if your yeast is still active, and to check your measuring implements

Yeast test

Testing yeast is usually only necessary if all breads were not rising or you suspect the yeast is not fresh or was stored incorrectly. Yeast is tested by activating it in a glass and watching the froth or carbon dioxide produced. Place **1 tsp yeast, 1 tsp sugar and 60ml warm water** in a glass with straight sides. Stir for 10 seconds. After 15 min check the froth. If the yeast is still active it will have froth at least equal in height to the water in the glass. If it is less, the yeast is stale or inactive.

Measuring Jug test

You will need electronic scales for this test. **Weigh 350g** of water. The jug should tell you, you have measured 350ml

Scales test

If you know you have an accurate jug, place it on the scales and set scale to zero. Measure 350ml of water. The scale should tell you, you have 350 gms.

If you suspect both your jug or scales are incorrect, bring them into the shop, and we can test them for you.

Nationwide Orderline: 1300 72 00 37

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