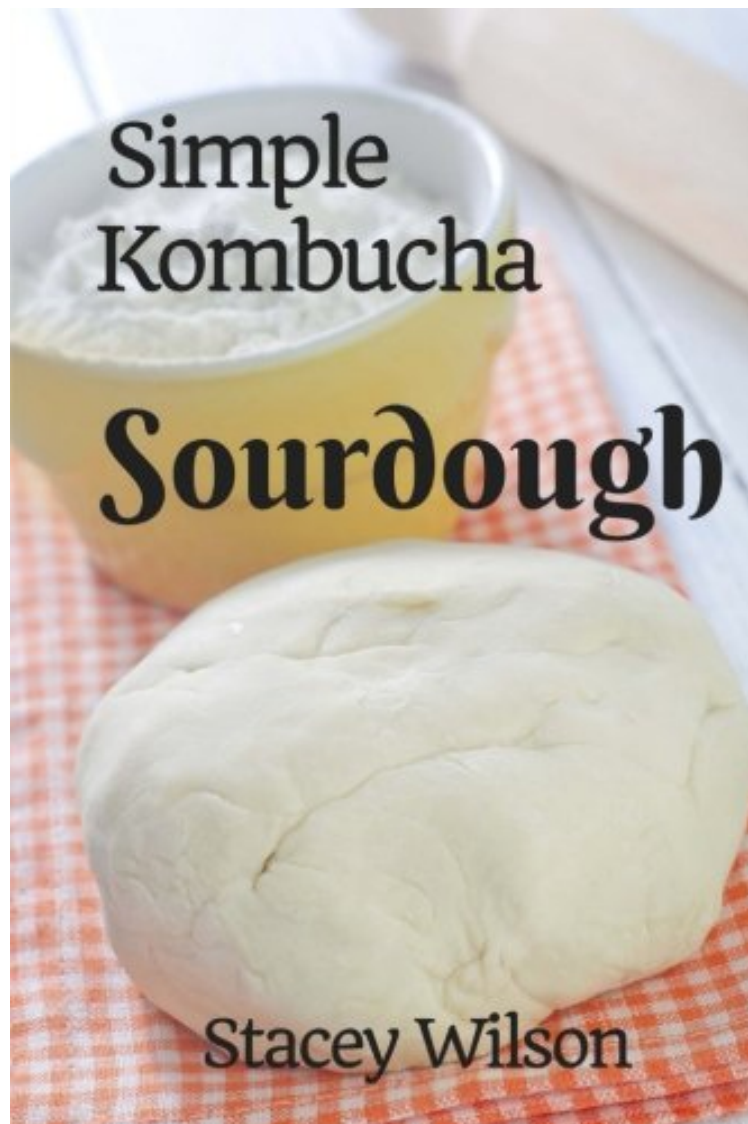


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Simple Kombucha Sourdough: How to make your own sourdough pizza crust using just flour and kombucha. (Volume 1)

Stacey Wilson

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Achieve pizza nirvana with the Simple Kombucha Sourdough method - the simple, fast and easy way to make the perfect sourdough crust. Kombucha sourdough is a new way to approach the ancient practice of traditional sourdough breads. You can easily apply the techniques of this book to make any sort of bread you desire. Learn to use kombucha sourdough to create heavenly pizza crusts - a perfect bread for beginner bakers to sink their teeth into, and for experienced bakers to test out a new technique. Discover the basics of sourdough baking, find out about kombucha and how it can help, and gain the skills and confidence to make your first sourdough pizza crust with this novel method. With this method there's no commitment to eternally feeding a fussy starter sponge, or taking up half your refrigerator with buckets of dough. Simply create a single batch of sourdough culture when the mood takes you. With clear instructions and concise explanations, Stacey Wilson walks you step by step through the process of creating beautiful sourdough pizza crusts. Whether you are a kombucha fan looking for something new and cool to do with your favourite drink, a baker of breads looking for a novel recipe, or someone who is interested in fabulous pizza, this book will tell you all you need to know to get started with your own kombucha sourdough pizza base. If you have a basic kitchen, with standard equipment, you have everything you need to make terrific pizza.

From the AuthorSimple Kombucha Sourdough. A simple, easy and effective method for making sourdough from scratch using just flour and kombucha.About the AuthorStacey lives and works in the South Island of New Zealand with her husband, their 4 children, 4 hens, and a rabbit that they secretly think must have watched Monty Python's "Holy Grail".