SOURDOUGH WAX CLOTH METHOD STEP BY STEP GUIDE

MATERIALS

- Beeswax
- 100% cotton fabric or linen square or tea towel.
- Plenty of newspaper
- A bowl
- A paintbrush (that will be used for this purpose only, forever after)
- A chopstick to stir the wax as it melts
- Some clothes pegs to hang your wax cloth on to dry.

DIRECTIONS

Preheat oven to 70° C (higher will burn the wax)

Place pre cut fabric and place on the newspaper



STEP 1

Pop the bees wax into a bowl.

Place in preheated oven. Watch the wax carefully as it melts.



STEP 2

As soon as the bees wax is just melted, remove from oven. Transfer the bowl into a saucepan with hot water underneath it. You can reheat it gently on the hob if you need to but this stops it from melting.



STEP 3a

Spread wax evenly with paintbrush to cover the cloth



STEP 3b

Use you fingers to work the wax in.



STEP 4a

Once the wax is evenly distributed, it will start to set.



STEP 4b

Fold the cloth and pop it into the microwave for 20 seconds.



STEP 5

Remove the cloth taking care not to burn yourself. Work the wax in by squeezing the cloth. You can do this several times, (but please don't be tempted to microwave it longer as you can burn yourself if it gets very hot!)

Fold the wrap. It will set hard.



TOP TIPS

Do not be tempted to over saturate your cloth, it needs to absorb the wax. If you over saturate, it then melts as you warm it up, and leaves puddles of wax in the microwave.

Do not overheat wax. It will burn.

HOW TO MAINTAIN

Each wrap will last several months or more depending on usage.

To use, pop it in the microwave for 20 seconds to warm. It will become flexible and then place over the bowl of dough. The more you use it the more beautiful it becomes. I do not wash my cloths, but if you really feel you need to then please wash by hand in gentle washing powder with no enzyme, rinse well and re-wax.

Generally I re-wax, using about 10g of wax three times a year to keep it in top condition.



Tel: 07813 308 301

Email: Vanessa@sourdough.co.uk
Twitter: @VanessaKimbell