



Motherdough, Dehydrated Sourdough in Zip Bags, 98 units, Archival Card box.

"Motherdough" is an expansion on the idea of working in series or editions. In this project, the artist dehydrates sourdough made from wheat sourced from his home country, packaging it into individual 20g zip bags for display at the exhibition space. Each bag is accompanied by a leaflet containing instructions on how to initiate the fermentation process and bake bread using the provided sourdough. This sourdough is then distributed to the public.

To further engage the audience, the artist establishes an Instagram page where people can share their experiences and creations using the provided sourdough. This interactive platform results in an edition of individual breads baked by people, all sharing the common denominator of the sourdough provided by the artist. This project explores possibilities of art as a collaborative and participatory experience, with each loaf of bread becoming symbolic of the artist's initial concept.