

## **Bread**

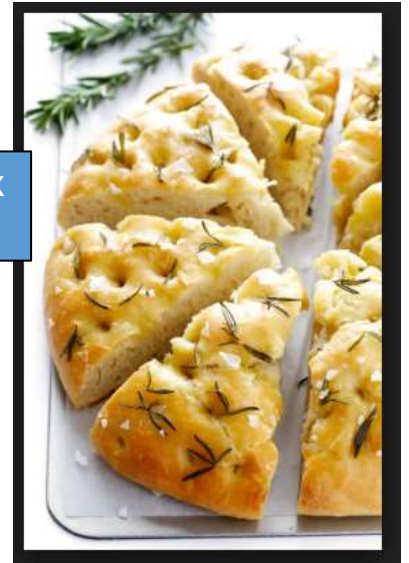
**Thursday 19<sup>th</sup> Oct**

### **Ingredients**

**Remember apron, tea towel and box  
to take bread home**

- 1 tsp sugar
- 1 tsp quick acting yeast
- 150ml tepid water + 1 tbsp olive oil
- 250g strong white bread flour, plus extra for dusting
- ½ tsp salt

For focaccia: 1 clove garlic and 1 stem rosemary



### **To make your dough**

1. Put the flour, yeast, sugar into a large bowl and mix to combine. Add the salt and make a well in the centre
2. Pour in the water and oil
3. Mix to make a smooth dough

### **To knead and prove your dough**

1. Dust a clean work surface and your hands with flour, then knead the dough, pushing, folding and pulling it with your hands, for about 5 minutes until it's silky and elastic
2. If any of the dough sticks to your hands, just rub them together with a little extra flour
3. Lightly flour the top of the dough, make it into a roundish shape and place on a baking tray
4. Deeply score the dough with a knife – allowing it to relax

## **Focaccia bread**

### ***Method***

1. Preheat the oven to 225°C/gas 7
2. Pat dough into either a round tin. Use your fingers to add dimples.
3. Brush with remaining olive oil and sprinkle with remaining rosemary.
4. Cover focaccia with cling film and rise for 15 mins in a warm place.
5. Bake in preheated oven for 20 to 25 minutes, or until golden brown. Allow to cool for 5 minutes before serving.

## **Quick flat breads... makes 2**

### **To make flatbreads**

1. Dust your work surface with a little flour, then tip the dough onto it.
2. Work your chosen flavours into the bread dough
3. Dust a rolling pin with flour then roll the pieces of dough out into side-plate-sized rounds.



### **To cook your flatbreads**

1. Put a frying pan on a high heat to get nice and hot
2. Once it's really hot, cook each flatbread for a couple of minutes per side, until slightly puffy and lightly charred.
3. Serve as they are as a side or with something lovely for dunking.

Photo