

WHITE BREAD RECIPE

500g White Bread Flour

1 x 7g Sachet of Yeast

320g Warm Water

10g Salt

- Mix dry together, add water gradually and mix by hand to combine to a soft dough
- Take out onto a table, with very little flour and knead well for around 5-8 minutes, pulling the dough away from the ball and folding it back in using the palm of your hand. This forms elasticity in the dough, and develops the gluten.
- Prove the dough for around 30-45 minutes, until doubled in size.
- Place out onto the table and work the dough into a ball. The key to the shaping is to form a central knot in the base, and build tension along the top of the bread. This allows it to hold its shape in the oven better and not sag and lose height.
- Once shaped, rest again on a tray for around 25 minutes, covered with a cloth.
- Put a tray into the oven and fill with warm water, just before putting the bread in the oven.
- Bake at 220 degrees fan, for 15 minutes, then drop the temperature down to 200 degrees fan for a further 20 minutes.
- When you can tap the bread on the base and it produces a hollow sound then its fully baked.

BROWN BREAD RECIPE

350g White Bread Flour

150g Brown Bread Flour

1 x 7g Sachet of Yeast

350g Warm Water

10g Salt

- Mix dry together, add water gradually and mix by hand to combine to a soft dough
- Take out onto a table, with very little flour and knead well for around 5-8 minutes, pulling the dough away from the ball and folding it back in using the palm of your hand. This forms elasticity in the dough, and develops the gluten.
- Prove the dough for around 30-45 minutes, until doubled in size.
- Place out onto the table and work the dough into a ball. The key to the shaping is to form a central knot in the base, and build tension along the top of the bread. This allows it to hold its shape in the oven better and not sag and lose height.
- Once shaped, rest again on a tray for around 25 minutes, covered with a cloth.
- Put a tray into the oven and fill with warm water, just before putting the bread in the oven.
- Bake at 220 degrees fan, for 15 minutes, then drop the temperature down to 200 degrees fan for a further 20 minutes.
- When you can tap the bread on the base and it produces a hollow sound then its fully baked.