



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Basic Bread Recipe by David Pengelly

This recipe will make 16 bread rolls, two 450g loaves or one 900g loaf.

Ingredients

700g (1 ½ lb.) strong plain flour
2 Tsp. salt
1 Sachet (7g) Dried yeast
25g (1 oz.) Butter or 1 Tbsp. olive oil
450ml water

Method

- Place the flour and salt into a mixing bowl, rub in the butter (or stir in the oil) then add the yeast and stir well.
- Carefully add the liquid to form a soft dough (you may not need it all).
- Knead well for 5-8 minutes then cover the dough with a plastic bag and prove for 45 minutes to an hour until doubled in size.
- Knead again and shape in to rolls or loaves.
- Place the rolls or loaves onto a baking tray, dust with flour or a seed topping, cover with a plastic bag and allow to rise to approximately double original size, this can take around 30 minutes.

AGA (2, 3 and 4 oven): for loaves put the grid shelf on the floor of the roasting oven then your tin on the grid shelf and bake for 25-30 minutes until crusty and gives a hollow sound when you tap on the base. **For rolls:** bake on 2nd/3rd set of runners in the roasting oven for about 25 minutes until crusty.

Everhot: for loaves set the oven shelf to its lowest position and bake on the shelf with the oven set to around 235°C for approximately 25-30 minutes until crusty and gives a hollow sound when you tap on the base. **For rolls:** bake on 2nd/3rd shelf up at 235°C for about 25-30 minutes until crusty.

Variations

Use any flour of your choice.

Olive and tomato bread: add 85g each of pitted black sliced olives and halved sun dried tomatoes.

Herb bread: add three tablespoons of chopped fresh herbs.

Cheese and onion bread: add 1 chopped onion sautéed in butter, 150g grated cheese and 1 teaspoon of mustard powder.