

GARLIC & HERB CHRISTMAS TREE BREAD

Serve with our Chilli Jam made for us by Gregg Harrison founder and chef at the Welshman's lunch. This fiery sweet chutney is made with shallots and cherry tomatoes flavoured with habanero, onions, red wine, balsamic vinegar, and brown sugar and lasts of 6 months.

there were two chutneys to start with but loved them both together so greg the baker asked gregg the chutney maker could we put them together and he did and came up with our own fiery, sweet and spicy tomato and onion relish and goes amazingly well with our hot herby garlic tear and share tree.

1. Tip the mix into a large bowl or the bowl of a freestanding mixer. Make a well and add the warm water (use 250 mls first add more if you need it) leave until they start to foam.

2. Then add the oil mix on the machine for about 6 mins it should be soft and light and when you poke it, it springs bac to shape.

3. Cover with cling film or a tea towel and set aside somewhere warm until the dough has doubled in size.

4. Line your largest baking sheet with parchment, and dust with polenta or cornmeal. To make a Christmas tree shape, you'll need 23 balls. Tear off lumps of dough, ensuring each one is roughly the same size (if you want to be exact, weigh the dough, divide the weight by 23, then weigh each ball of dough as you break them off).

5. Shape each piece of dough into a disc and place a ball of mozzarella in the middle (if you are making a cheese version) . Pull up the sides of the dough to encase the cheese, pinching the dough together to seal.

6. Roll into a ball and place on the baking sheet, sealed side down, in a tree shape. Leave a little space between each ball, as they will grow when proving. You're likely to have a few bigger pieced these but of dough for the trunk -. Cover the tray with a sheet of oiled cling film and set aside for 30 mins until almost doubled in size.

7. When the dough is ready, uncover the baking sheet and bake for 20-25 mins until golden brown. Meanwhile, heat 1/3 of the oil util it starts to sizzle, grab a pastry brush and when the bread is done brush with the garlic oil, all over and sprinkle over a little rock salt to garnish, serve with the relish



POLENTA, ONION & HERB BREAD OR TOMATO GARLIC & OLIVE FOCACCIA

The method is the same and make the focaccia last it's got the rest of the oil and olives in the tub or split it 50/50% they still taste delicious

Polenta mix 300ml of warm water Prep 140min Bake 35 min

Focaccia 350ml of warm water Prep 150min bake 30-35 min

1. Tip the flour into a stand mixer bowl, make a well and add 100mls of warm water in the middle of the flour, add 1/5 the oil around the side of the well, leave to 10mins to start to work.
2. Turn on the mixer on a low speed and add the read if the water and the oil and mix for 8 mins. The dough should be light and when poked with a finger it should spring back.(the Focaccia will be wetter)
3. Cover the dough into a clean bowl, cover with a tea towel and leave to prove for 1 hr until doubled in size. Tips it out onto an oiled surface and flip it 3 times that take the air out or knocking back.
4. Oil a baking sheet, line with the greaseproof from your box. hape your dough not a large cob or rolls or 2 cobs. Cover with a tea towel and leave to prove for another 35-45 mins.
5. Heat the oven to 220C/200C fan/gas 7. If you want dimples in you Focaccia then do it now. If you have some flaky salt and use any left over olive oil to drizzle over the bread.
6. For Focaccia push the olives into the dimples in the dough. Bake for 25 to 30mins until golden. Whilst the bread is still hot, drizzle over 1-2 tbsp olive oil. Cut into squares and serve warm or cold with extra olive oil, if you like.



Give your homemade bread baking skills a whimsical twist by making this chocolate Rudolph the Bread-Nosed Reindeer.

In a large bowl of a stand mixer, tip in the chocolate bread mix and make a well in the middle put in 250 mls of warm water and leave until it starts to foam.

Add the dough hook and mix for about 2 mins, then add the natural orange extract, vanilla and the oil and continue the mixer for about another 5 mins. You are looking for a soft dough, if you poke it, it springs back. When done, rub oil round the side of the bowl, cover and set aside for about 90 to 100 mins or its doubled in size. When done take it out of the bowl and flip to 3 times to knock the air out

- To shape Rudolph head split the dough in two a you get 2 loaves
- Roll the dough out flat
- Draw a triangle on a parchment-lined baking sheet.(its in your box) so both fit on the sheet
- Press out the remaining of the dough into a flatted semi-circle shapes Use a knife or a bench scraper to cut a log of dough off the long side
- of the semi-circle.
- Cut this log dough in half. These will be the antlers.
- Dip each log dough tip into a bit of water (the water helps attach the pieces of dough) and place each antler piece under the head of the reindee
- From each half, cut a tiny equal piece for the eyes. Roll each piece for his eyes to form two small, round ball
- Form the ears into a pointy end, and flatten until you get your desired shape
- Dip the end of the ears in the water
- For his nose use the glace cheeriest provided and eyes to pop the ball of dough,
- Press the final piece of dough into a teardrop shape
- lay the muzzle onto the bottom portion of the head shape, pressing firmly (yet lightly, so no finger marks show) onto the head.
- Attach his eyes and nose using a small amount of water and press to attach.
- Allow the reindeer to rise in a warm draft-free place for at least 60 minutes

Brush Rudolph with an egg wash (1 egg mixed with 1 tablespoon water) and bake in a preheated 220 dropping down to 190 after 10 min for about 25-30 minutes).

Remove from the oven and cool completely on a rack before adding color (optional).

