

BREAD BAKING BASICS

TIPS FROM OUR HEAD BAKERS

1. Try to always use a digital scale, rather than cup measurements or mechanical scales. This way you ensure accuracy and precision over the proportions of ingredients.
2. Never put the yeast in direct contact with the salt, as this will likely kill the yeast and prevent growth.
3. Use lukewarm water, if you are using a yeast which needs activating. This will help to kick start the yeast allowing it to foam.
4. Always grease the bowl, this ensures the dough doesn't stick, making it easier to turn out
5. Leave enough room between the top of the dough and the cover placed on top of the bowl when proving. This will allow the dough to rise to its optimum rather than being blocked when it has to double in size.
6. Use your oven as a proving space - preheat your oven to 50°C for 5 minutes. This creates a perfectly warm environment for your bread dough to rise.
7. Be creative, on a warm day try proving the dough in a car, it works so well!
8. If you want to make the bread over a few days, or don't have time to finish proving the dough, you can choose to put the dough in the fridge overnight. Additionally, the dough develops a stronger flavour
9. Try not to forget about the bread when its proving, over proving the dough can happen, and you will be left with a flatter bread as the structure has collapsed.
10. Always preheat the oven to the temperature you need, before putting the dough in. The heat in the oven helps to create steam from the moisture in the dough, allowing the bread to rise.
11. To give your bread that extra crunchy golden crust and some extra rise? Put a tray in the bottom of the oven when you pre heat it, when you put your bread in the oven to cook, add 30 mls of water or ice cubes and close the door. DO NOT OPEN FOR 20 MINS, Now have a look at your loaf

ALL OUR RECIPES INCLUDE YEAST IN THE BREAD MIX SO YOU JUST NEED TO ADD OIL AND WARM WATER. EACH MIX IS NOW 400g DRY AND WILL MAKE 2 BAKES.

TOMATO & HERB FOCACCIA

A bag of Tomato & Herb Focaccia mix

Bottle of oil

Tub of olives

270-300mls of warm water, (you may need a bit more, add 10mls at a time)

MAKE IT SPECIAL : Take a ball of mozzarella and cut it into 12 pieces. When your ready to prove the bread for the 2nd time, dot them around with the olives

- Into a stand mixer bowl add the mix and make a well, add the water and oil and leave it to foam
- Drain the oil from the olives and add it to the mixture
- With a dough hook, mix into a dough for 6 minutes and then slowly add the olives. The mix will be wet and stringy, that's fine its the structure you need when making focaccia. Mix for 1 min. Cover and prove for 60 mins. Once done, place the dough on into an oiled tray. Just flip it over 3 times (knocking back).
- Poke dots in the dough with your finger and then pour over some extra oil if you want .
- Add the olives and the cheese. Allow to prove for 30mins. Pre-heat the oven to 230°C, dropping to 210°C
- Just before baking place a tray in the bottom of the oven pour 30mls of water onto a tray but your bread in the oven and close the door and bake for 30 to 35 mins.
- Sprinkle sea salt on top when it comes out of the oven
- Place on a cooling rack and leave to cool before serving



NON DAIRY BROICHE

- 1 Bag of Brioche bread flour
- 200ml warm water to the touch
- 150 ml Soy Milk or Lactose Free milk warm
- 3 egg yolks
- 70mls of the oil provided

- Into a stand mixer bowl add the mix and make a well, add the water and oil and leave it to foam
- Drain the oil from the olives and add it to the mixture
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ORANGE & CHOCOLATE BREAD

A bag chocolate bread mix

Small bottle of oil

Icing sugar to dust

270-300mls of warm water. add 270 to start and the rest when needed

- Oil a non stick muffin tray
- Put the flour into a mixer bowl and make a well in the middle, then add the oil, warm water, sugar and yeast and leave for 5 mins or until it starts to foam
- Mix on low a speed, scraping, down the sides as needed. Add the rest of the water 10mls at a time if needed.
- You are looking for a dough that is not sticky and will spring back when poked with a finger. It should take about 8mins.
- Sprinkle some oil on over the dough, cover and prove until doubled; about 60 mins.
- Tip is out on to an oiled work surface and flip it over 3 times to knock the air out. Divide it into 12 pieces and drop the balls of dough into your oiled muffin tray.
- Cover with cling film and let prove for 30 minutes to 1 hour.
- Preheat the oven to 190°C and place a tray in the bottom.
- Put your muffin tray in the centre of the oven and add 20mls of water to the bottom tray.
- Bake for about 25-30, with aa pair of tongs, take one out and tap the bottom, if it sounds hollow its done.
- Dust with icing sugar, wait 10mins then transfer the baked bread to a wire rack to cool.
- Serve with Orange curd or Nutella.
- Turn left overs into a bread and butter pudding or French toast



GINGERBREAD & DARK CHOCOLATE FUDGE



15 mins prep time, 2-8 hours chilling time



If you put them in the freezer to set, remember to take them out after 60 mins

INGREDIENTS

- 1 tub tub of condensed milk
- 1 bag of Belgian Dark Chocolate drops
- 1 bag of Ginger Shortbread Mix
- 1 bottle of spiced orange gin

EQUIPMENT

- 1 mixing bowl (non metal), a mixing spatula or spoon, cling film and a tray

METHOD

- Mix all the ingredients
- Heat for 1.5 minutes, or until the chocolate drops are almost completely melted. **DO NOT OVERHEAT!**
- Stir until completely blended, melted and smooth. place onto a tray lined with cling film and set in the fridge for 3 hours or 60 mins in the freezer until firm,
- Remove from the tray and cut into squares
- Store your fudge in an airtight container or serve on a nice plate to your guests and enjoy,



OUR FAMOUS OLIVE FOCACCIA

INGREDIENTS

Focaccia Bakers Flour Mix
Olive Oil 30mls from the bottle provided
A bag of olives
Tepid Water 240mls (you may need to add 30-40 mls more)



BAKING AND COOLING
TOTAL TIME: 120 MIN
90 MIN PREP

METHOD

- Pre-heat the oven to 230°C, dropping to 210°C, when you add some steam (pour 20mls of water onto a tray in the bottom of the oven).
- In a bowl tip in the bread mix and make a well and pour in the water and leave in a warm place so it starts to foam. Then it's ready to use. Add all the ingredients and the olive and 1/2 oil, keep the other 1/2 back to pour on top before you put the bread in the oven
- Mix into a smooth dough it needs about 4 minutes. Over the mixing bowl and in a warm place allow to prove in an oiled plastic bowl for 60 mins. This dough is hard to work with as is quite wet so best to use oiled hands when working with it.
- When its proved, tip it into a well oiled deep baking tray Poke dots in the dough with your finger and then pour over the rest of the olive oil. Allow to prove again for about 30 mins
- Bake in the oven for 30mins, (after you put the bread in the oven add the water to the bottom of the oven, do not open the oven door for the first 15 minutes).
- 5. Sprinkle sea salt on top when it comes out of the oven and place on a cooling rack and leave to

EQUIPMENT

12 x 10 in (30 x 25.5 cm) deep baking sheet heavily greased with olive oil, stand mixer & dough hook

FRENCH BAGUETTES

INGREDIENTS

French Baguette Flour Mix (french Baguette Flour Salt)
Warm water (lukewarm) 270mls (have up to 300ml ready to use)



BAKING AND COOLING
TOTAL TIME: 120 MIN
90 MIN PREP

METHOD

PREPARE

- Split the bread mix in to 2 mixing bowl
- stir 1/2 the water and cover. Leave until the dough has doubled in size.
- Tip it into your mixer and add the remaining flour and mix to a light dough in your mixer for about 5 minutes
- Divide the dough into 2 pieces and shape into an oblong. Fold the 2 ends into the middle and seal, repeat this process 3 or 4 more times.
- Roll each piece of dough into a 33-34 cm (13-14") long loaf
- Place onto a greased baking tray and leave until double in size, then slash the tops.
- Meanwhile preheat the oven to 200°C (fan 180°C, gas mark 7).
- Place in the centre of the oven and back for 20-25 mins or until dark golden brown and they sound hollow when tapped. Take out and leave to cool on a wire rack

EQUIPMENT

12 x 10 in (30 x 25.5 cm) deep baking sheet or baguette tray, stand mixer & dough hook and extra mixing bowl

TUSCAN POLENTA BREAD

This Polenta Bread is an easy bread recipe that pairs well with soup or pasta. It makes a great sandwich, too!

INGREDIENTS

Polenta Bakers Flour Mix
Olive Oil 30mls from the bottle provided
Tepid Water up to 300mls



BAKING AND COOLING
TOTAL TIME: 120 MIN
90 MIN PREP

METHOD

PREPARE

- Preheat the oven to 200°C (fan 180°C, gas mark 7).
- In a mixer with a dough hook, combine the Polenta & Bakers Flour mix with Oil and on a low speed mix them together
- To 50mls of tepid water whisk in the sugar and yeast and leave it to activate and start of foam
- Then slowly pour in the yeast water and sugar mixture into the mixer and add the rest of the warm water and mix for about 5 minutes until the dough is bouncy and elastic
- Cover with clingfilm or a damp cloth and leave to prove in a warm place until its nearly doubled in size. When its done, tip it out and shape it into two ball shapes and place on the on oiled parchment paper. Cover with an oiled Sheet of cling film and leave to rise for 40 mins,
- Place in the oven and bake for about 40 mins. Tap the bread and if it sounds hollow its done. If not leave in for another 5 mins, Remove and leave to cool on a wire rack

EQUIPMENT

1 X solid 12x 10 in (30 x 25.5 cm) baking sheet, lightly greased, with parchment paper, stand mixer & dough hook

WALNUT, CINNAMON & SULTANA BREAD

INGREDIENTS

Walnut Sultana & Cinnamon Bread Mix
Oil 30mls from the bottle provided
Tepid Water 300mls start with 270



BAKING AND COOLING
TOTAL TIME: 60 MIN
90 MIN PREP

METHOD

- preheat the oven to 200°C (fan 180°C, gas mark 7).
- In a mixer with a dough hook add all the ingredients
- Add the warm water into the middle and leave to form for 5 mins then mix until the dough is bouncy and elastic. If you poke your finger in it, it should return to its shape, Then add the fruit, cinnamon and nuts and mix for another 1-2 mins
- Cover with clingfilm or a damp cloth and leave to prove in a warm place until its nearly doubled in size. When its done, tip it out and shape it into two ball shapes and place on the on oiled parchment paper. Cover with an oiled sheet of cling film and leave to rise to 40 mins. Please in the oven and bake for about 30 mins our when you tap the bottom is sounds hollow. Remove and leave to cool on a wire rack

EQUIPMENT

solid 12 x 10 in (30 x 25.5 cm) baking sheet, lightly greased, with parchment paper, stand mixer & dough hook