

SKILL LEVEL



PREP
30
MINS

PROVE TIME
80-120
MINS

BAKE TIME
35-40
MINS

MAKES
1

IN THE KIT

Bag 1: 250g strong white flour

Bag 2: 200g strong white flour

Bag 3: 2½ tsp garlic powder,
5g caster sugar, 5g salt

Bag 4: 2 tsp yeast

Bag 5: 3½ tsp dried rosemary

Bag 6: 5g coarse sea salt

Flour for dusting: 50g strong white flour

1 x A4 baking paper

YOU WILL NEED

4 tbsp olive oil, plus extra for greasing
230ml water

1 x baking tray
1 x pastry brush

STORAGE

Once cooled, store in an airtight container
in a cool, dry place. Alternatively, store in
the freezer for up to 3 months.

INGREDIENTS

Strong white bread flour (**wheat** flour,
calcium carbonate, niacin, iron, thiamin),
garlic powder (1%) (garlic), yeast (yeast,
emulsifier (sorbitan monostearate)),
rosemary (1%), caster sugar, salt (salt,
anti-caking agent (sodium ferrocyanide)),
sea salt.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1402kJ/335kcal
Fat	1.6g
of which saturates	0.1g
Carbohydrate	66g
of which sugars	2.2g
Protein	13g
Salt	1.8g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, soya, tree nuts, sulphites,**
and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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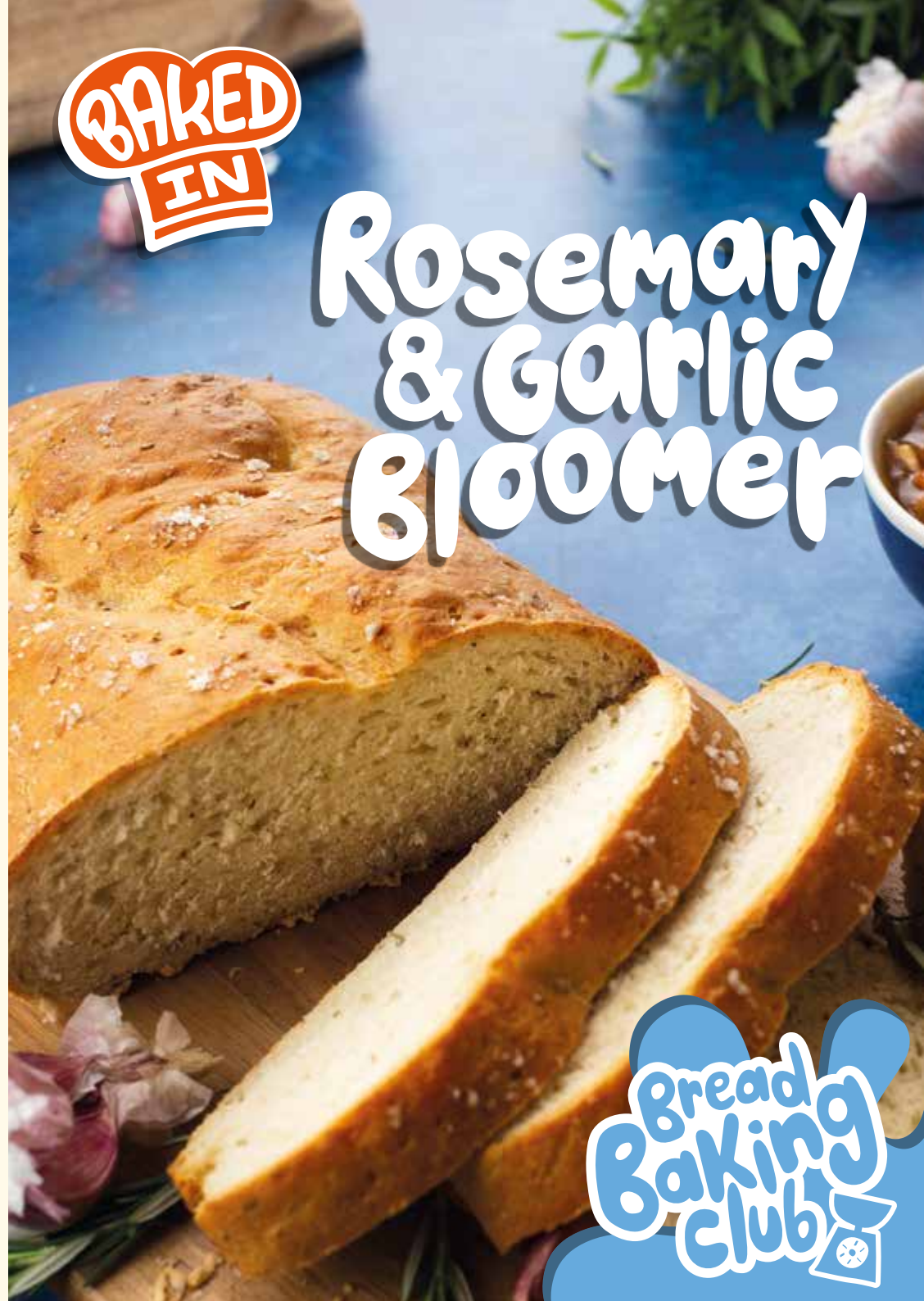
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520g



Rosemary & Garlic Bloomer





1. Lightly grease a large bowl with oil and leave to one side. In a clean large bowl (not the greased bowl), add the strong white flour (**bag 1** and **bag 2**), garlic powder, caster sugar, and salt (**bag 3**), yeast (**bag 4**), and dried rosemary (**bag 5**). Mix until combined.



2. Measure 230ml of lukewarm water (if you have a thermometer this is about 40°C). If the water is too hot, the dough will not rise. Add 4 tbsp (60ml) of olive oil to the water. Gradually add the liquid to the dry ingredients (you may not need all of it). Mix to a soft, slightly tacky dough. If the dough is too dry, add additional water 1 tsp (5ml) at a time.



5. Place onto the lined baking tray and loosely cover with cling film or a damp tea towel. Leave to prove in a warm place for a further 20-30 minutes or until doubled in size. Keep checking the dough - the warmer it is, the faster it will prove. If the dough over proves the loaf will be flatter after baking.



6. Preheat the oven to 240°C/220°C Fan/Gas Mark 9. Once proved, lightly brush the loaf with a little cold water and sprinkle over the coarse sea salt (**bag 6**) to taste.



3. Lightly dust a clean surface with some **flour for dusting** and tip the dough out. Knead the dough for 8-10 minutes until soft, smooth, and no longer tacky. Place into the greased bowl from **step 1** and cover with cling film or a damp tea towel. Leave to prove in a warm place for 60-90 minutes or until doubled in size.



4. Line a baking tray with the provided baking paper and leave to one side. Once proved, tip the dough out onto a clean surface and knead a couple of times to knock the air out. Shape the dough into a long oval, roughly 10cm wide by 25cm long, tucking the edges under so that the top is smooth.



7. Use a sharp knife to score an 'S' shape along the top of the dough, 1cm deep.



8. Put the loaf in the oven and bake for 10 minutes. Reduce the temperature of the oven to 200°C/180°C Fan/Gas Mark 6 and continue baking for 25-30 minutes or until the top is a deep golden brown, and the base sounds hollow when tapped. Leave to cool on a wire rack for at least 15 minutes before slicing.

SERVING SUGGESTION:

Serve with a hearty stew, for a warming winter meal.



FOR MORE INFO:

bakedin.co.uk/rosemary-garlic-bloomer