



FARMHOUSE & WHOLEMEAL BREAD RECIPE

INGREDIENTS FARMHOUSE

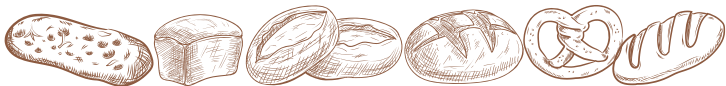
- 1 Bag of Bread Mix 400g
- 8g fast-action yeast
- 15ml olive oil
- 5g caster sugar
- 300ml Tepid Water

INGREDIENTS WHOLEMEAL

- 400g of wholemeal mix
- 8g Active Baker's Yeast
- 3ml olive oil
- 5g caster sugar
- 270-300mls Tepid water

METHOD

- Tip the bag into a stand mixer and add the olive oil
- Mix the sugar, water and yeast, stir and leave to foam
- Slowly pour in the yeast & water and let it mix for about 5 mins
- Once the dough is satin-smooth, place it in a lightly oiled bowl and cover with cling film. Leave to rise for 1 hour until doubled in size
- Line a baking tray with baking parchment. Knock back the dough (punch the air out and pull the dough in on itself) then gently mould the dough into a ball.
- Place it on the baking parchment to prove for a further hour until doubled in size.
- Heat oven to 220C/fan 200C/gas 7.
- Dust the loaf with some extra flour and cut a cross about 6cm long into the top of the loaf with a sharp knife.
- Bake for 25-30 mins until golden brown and the loaf sounds hollow when tapped underneath. Cool on a wire rack.



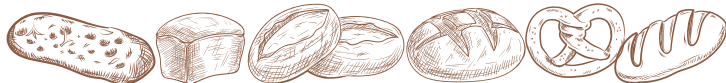
POLENTA & ONION BREAD RECIPE

INGREDIENTS

- **1 Bag of Polenta Bread Mix**
- **8g fast-action yeast**
- **30ml olive oil**
- **5g caster sugar**
- **280ml Tepid Water**

METHOD

- Tip the bag into a stand mixer and add the olive oil
- Mix the sugar, water and yeast, stir and leave to foam
- Slowly pour in the yeast & water and let it mix for about 5 mins
- Once the dough is satin-smooth, place it in a lightly oiled bowl and cover with cling film. Leave to rise for 1 hour until doubled in size
- Line a baking tray with baking parchment. Knock back the dough (punch the air out and pull the dough in on itself) then gently mould the dough into a ball.
- Place it on the baking parchment to prove for a further hour until doubled in size.
- Heat oven to 220C/fan 200C/gas 7.
- Dust the loaf with some extra flour and cut a cross about 6cm long into the top of the loaf with a sharp knife.
- Bake for 25-30 mins until golden brown and the loaf sounds hollow when tapped underneath. Cool on a wire rack.



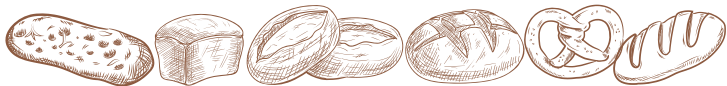
ROSEMARY FOCACCIA BREAD RECIPE

INGREDIENTS

- 400g Rosemary Focaccia Mix
- 8g fast action yeast
- 40mls Olive oil
- 1 tsp flaky sea salt & Rosemary to dust
- 320 mls of warm Water
- 5g caster sugar

METHOD

- In a Stand Mixer or Large Bowl. Mix the yeast into 30mls of Warm Water and set aside. Add the mix and the oil and mix on a slow speed.
- When the yeast is active and rising. You can do this step in the Mixer or by Hand. Make a well in the middle of the flour and 290mls Lukewarm water, adding it gradually until you have a slightly sticky dough (you may not need all the water).
- Sprinkle the work surface with flour and tip the dough onto it, scraping around the sides of the bowl. Knead for 5-10 mins until your dough is soft and less sticky. Put the dough into a clean bowl, cover with a tea towel and leave to prove for 1 hr until doubled in size.
- Oil a rectangle, shallow tin (25 x 35cm). Tip the dough onto the work surface, then stretch it to fill the tin. Cover with a tea towel and leave to prove for another 35-45 mins.
- Heat the oven to 220C/200C fan/gas 7. Press your fingers into the dough to make dimples. Mix together 1½ tbsp olive oil, 1 tbsp water and the flaky salt and drizzle over the bread. Push sprigs of rosemary into the dimples in the dough.
- Bake for 20 mins until golden. Whilst the bread is still hot, drizzle over the olive oil, leave to soak for 5 mins then sprinkle on the Rosemary Salt mix cut into squares and serve warm or cold with extra olive oil, if you like.



GERMAN STYLE PRETZELS RECIPE

INGREDIENTS

- 400g Pretzels Bread Mix
- 8g active dry yeast
- 300ml warm water
- 1 Bag Bicarbonate of Soda
- 450ml warm water
- 50g melted butter.

METHOD

- In a jug bowl, dissolve the yeast, sugar in 350ml warm water and leave until it starts to foam.
- Tip the bread mix into your stand mixer bowl and mix on a low speed with a dough hook.
- Slowly pour in the yeast and mix until its smooth and elastic, about 5 minutes.
- Place in a greased bowl, and turn to coat the surface. Cover, and let rise for one hour.
- Combine 450ml warm water and bicarbonate of soda in a 20cm square tin.
- After dough has risen, cut into 12 pieces. Roll each piece into a 3 foot rope, pencil thin or thinner. Twist into a pretzel shape, and dip into the bicarb solution. Place on parchment covered baking trays, and let rise 15 to 20 minutes.
- Meanwhile, preheat oven to 230 C / Gas 8.
- Once risen, bake pretzels for 8 to 10 minutes, or until golden brown. Brush with melted butter, and sprinkle with coarse salt.



EASY FRENCH LOAF RECIPE

INGREDIENTS

- 400g French Bread Mix
- 8g fast action yeast
- 1 tsp flaky sea salt
- 360mls of warm Water
- 5g sugar

METHOD

- In the bowl of an electric stand mixer fitted with the dough hook, combine the water sugar and yeast. let the mixture bubble and foam before proceeding (this can take 3-5 minutes)
- cover with a towel or greased plastic wrap. Let the dough rise until doubled, about an hour or so, depending on the warmth of your kitchen.
- Turn the dough onto a lightly greased surface and divide in half. Pat each section into a thick rectangle 20X15cm or thereabouts (doesn't have to be exact). Roll the dough up starting from the long edge, pressing out any air bubbles or seams with the heel of your hand, and pinch the edge to seal. Arrange seam side down on a large baking sheet lined with parchment paper (use separate baking sheets for each loaf).
- Cover with greased plastic wrap or a kitchen towel, and let the loaves rise until noticeably puffy and nearly doubled in size, about an hour.
- Preheat the oven to 375 /220/200 and make sure an oven rack is in the centre position. If you haven't already, with a very sharp knife or baker's lame, cut several gashes at an angle on the top of each
- Place the baking sheet in the hot oven and immediately toss 3-4 ice cubes on the bottom of the oven (this gives a delicious, classic, French bread crispness to the crust). Close the oven door quickly.
- Bake for 25-30 minutes until golden and baked through. Remove from the oven and slather with melted butter (optional, but delicious).