

Basic Bread



Equipment

- Mixing bowl
- Spoon
- Loaf tin
- Oven
- Wire rack

Ingredients

- 500g strong flour (plus extra for dusting)
- 2 teaspoons of salt
- 7g of dried yeast
- 3 tablespoons of olive oil
- 300ml of water

Directions

1. Preheat your oven to 220°C.
2. Sieve the flour, salt and yeast into a bowl. Make a well in the centre and add the oil and water.
3. Mix the wet and dry ingredients together to form a dough. Add a little more water if the mixture is stiff.
4. Tip the dough out onto a lightly floured surface and knead the dough until it is smooth. (around 3 mins)
5. Put the dough in a bowl, covered with cling film, for around an hour or until it has doubled in size.
6. Knock back the dough and knead for another 30 seconds put the dough into a loaf tin.
7. Bake your loaf in the oven for 25-30 minutes.
8. Cool your bread on a wire rack and then slice it to enjoy!