

Bread Recipe

Recipe provided by Andrew O'Hara
Head Baker at Phillippa's Bakery

Rowville Primary School
Kitchen Garden Recipe

Ingredients

500g bakers flour

10g salt

5g dried yeast (or 10g fresh yeast)

320ml warm water



Method

Pre-heat oven for 1 hour on 250 degrees.

Place all the ingredients in a large bowl. Mix until combined, knead until smooth. Cover, place in a warm spot and leave to double in size for 1 hour.

Knock back dough to original size. Cover and let rise again for 30 minutes in a warm spot.

Divide dough into 8 even pieces, roll into shape. Place on lightly oiled trays sprinkled with semolina.

Place in oven. Turn the oven down to 210 degrees. Bake for 12 minutes or until golden.

Tip-

Placing a tray of ice in the bottom of the oven creates steam which gives a good crust.