
Online Cookery Class – Basic White and Brown Bread

Equipment Required

Sharp Knife
Chopping board
Measuring jug
Scales

Tablespoon
Teaspoon
Baking tray

Serves 2

Ingredients

450g (1lb) Strong White Flour

OR

225g strong white flour and 225g strong wholemeal flour

1 egg

2 tsp salt

25g plus 125g (1/2 cup) butter

7g dry yeast (or 15g fresh yeast)

300ml lukewarm water

Recipe – Basic White or Brown Bread and Rolls

450g (1lb) Strong White Flour

OR

225g strong white flour and 225g strong wholemeal flour

2 tsp salt

25g butter

7g dry yeast (or 15g fresh yeast)

300ml lukewarm water

Beaten egg for glazing

1. Sift the flour and salt into a warm mixing bowl and rub in the butter
2. Blend the yeast with a little warm water and add to the flour. Bring together the dough with the remaining water, adding as you go as you may not need all the water. Don't force it to come together just keep mixing until there are no dry patches.
3. Place on a lightly floured board and knead until the dough is smooth and springs back when lightly pressed (c.10mins)
4. Cut the dough into two pieces and shape into loaves.
5. Place each one into a greased loaf tin and leave to prove until doubled in size (45mins-1hr)
6. Pre-heat the oven to 220C (430F)
7. Bake the loaves for 35mins. The bread should sound hollow when tapped if it's cooked.
8. Cool on a wire rack.

OR

1. Use half the dough to make bread rolls.
2. Complete the above to step 5 but just leave the dough to rise in a bowl.
3. After the prove knock back the dough and cut into 8 pieces. Shape by rolling into a ball and then pulling and tucking the dough under. Place on a greased baking tray until again doubled in size.
4. Preheat the oven to 220C (430F)
5. Glaze the rolls with a beaten egg and bake for c.10mins (they will sound hollow when tapped)

Recipe – Flavoured Butters (Compound Butter)

125g softened butter

And one of the following flavours (or get creative!):

1. 3 cloves garlic (minced)
2. Handful fresh herbs chopped (tarragon/parsley/mint)
3. 5 anchovy fillets
4. 2 tbsp miso and 2tbsp sesame seeds
5. 2 tbsp horseradish
6. 2 tbsp marmite
7. Handful finely chopped nuts
8. 2 skins from large chicken thigh (bake at 180C/350F for 10mins until crisp, allow to cool and finely chop – add skin and any fat that had rendered out to the butter)

1. Mix the softened butter with the flavour of choice in a bowl until well combined.
2. Spoon the butter onto plastic wrap and roll into a tube. The best way to do this is to secure one end of the plastic wrap and squeeze the butter up to it roll into a cylinder and secure the other end.
3. Place in the fridge or freezer and slice off the amount needed (if frozen allow to sit at room temperature for 10mins before slicing and then place back in the freezer)

OR

1. Mix the softened butter and flavour of choice in a food processor or with a whisk until light at fluffy
2. Use a spoon to make a quenelle and serve soft straight away with crusty bread