

Bread (*≈ 15 min prep*)



Ingredients:

- ✓ **750 g bread flour** (*you can use 4/5 white flour & 1/5 whole wheat flour*)
- ✓ **5-7.5 g instant yeast** (**1-1.5 teaspoon**)
- ✓ **1.75 teaspoon salt**
- ✓ **450 ml water**
- ✓ **25+ g butter**

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- 1) Pour the **bread flour** in a big bowl. Add **instant yeast** and **salt**.

- 2) Add the lukewarm **water** (1 part boiling, 1 part chilled), as well as the melted **butter**. Stir, to obtain the following mixture:



- 3) Cover the dough, and let it work for 12 to 20 hours, at room temperature (cosy & warm).



- 4) Dump out on floured surface. With wet hands (this will prevent the sticky dough from sticking), grab the dough and fold over all ends towards the middle. Turn dough blob over so that you get a nice, smooth, tight surface, and tuck the dough ends under.



- 5) Gently move dough onto a piece of parchment paper in a bowl, and leave it for 2 hours.
- 6) Pre-heat the baking tray for at least 10 min. Place the bread in its parchment paper, to prevent the dough from sticking to the tray. Bake covered for 30 min, then uncover and bake for a further 15-20 min. To check, you can tap the bread: it should sound hollow.