

# Spring into Summer

## WHOLEMEAL WITH ROSEMARY

Flour – 200g wholemeal, 50g strong white  
Quick yeast – 7g  
Salt – 5g  
Butter – 25g  
Rosemary, chopped – 10-15g  
Water – 160ml

*This quantity makes a standard sized loaf. To make more loaves, simply multiply up the quantities pro-rata by 2, 3 or 4 etc, and then divide the dough into 2, 3 or 4 equal pieces as appropriate when you shape it up for the second proving.*

Put all the dry ingredients into a bowl and give them a quick finger mix. Add the butter (if it's still a bit cold, work the butter in a little with your fingers) then add the water, and mix by hand until you have a sticky dough. Don't add any extra flour or water!

Knead the dough for 5-8 minutes until it is smooth and supple.

Tuck the dough in on itself to form a tight ball and put it in a bowl covered with a clean tea towel. Leave it to prove for 1-1.5 hours.

Take the dough out of the bowl and on a flat surface gently re-shape it, tucking the dough in on itself again to form a ball. (If you want to use a traditional baking tin, make the ball more rugby shaped than football shaped!)

Place the ball on a baking tray (or in your tin), and slash it with a sharp knife.

Leave it uncovered to prove again 1-1.5 hours, then bake in a pre-heated oven for 20-25 minutes, until it has a good colour on it.

*Oven temperature: Fan assisted 200 C; Normal oven 220 C/425 F; Gas mark 7*

## BRIE AND BASIL LOAF

Flour – 125g strong white, 125, wholemeal  
 Quick yeast – 7g  
 Salt – 5g  
 Olive oil – 20g  
 Brie, copped into small pieces – 40g  
 Basil leaves, chopped, generous handful – 15g  
 Water – 150ml

*This quantity makes a standard sized loaf. To make more loaves, simply multiply up the quantities pro-rata by 2, 3 or 4 etc, and then divide the dough into 2, 3 or 4 equal pieces as appropriate when you shape it up for the second proving.*

Put the flours, yeast and salt into a bowl and give them a quick finger mix. Add the olive oil and water, and mix by hand until you have a dough. Don't add any extra flour or water!

Knead the dough for 5-8 minutes until it is smooth and supple.

Tuck the dough in on itself to form a tight ball and put it in a bowl covered with a clean, dry tea towel. Leave it to prove for 1-1.5 hours.

Now return to your dough and with your fingertips, flatten it out into a rectangle roughly A4 size. Sprinkle the brie pieces and chopped basil evenly across the surface and press them gently into the dough using the flat of your fingers.

Working from the short edge, fold the dough over into thirds, then fold each end into the middle and continue to knead gently until the ingredients are well distributed into the dough.

Tuck the dough in on itself again to form a tight and place it on a baking tray, dust with flour using a sieve and slash it with a sharp knife.

Leave it uncovered to prove again 1-1.5 hours, then bake in a pre-heated oven for 20-25 minutes, until it has a good colour on it.

*Oven temperature: Fan assisted 200 C; Normal oven 220 C/425 F; Gas mark 7*

## OLIVE AND CORIANDER BREAD

Flour – 250g strong white  
 Quick yeast – 7g  
 Salt – 5g  
 Olive oil – 15g  
 Onion – raw and finely chopped – 15g  
 Black olives, stoned and chopped – 40g  
 Coriander, chopped, generous handful – 15g  
 Water – 150ml

*This quantity makes a standard sized loaf. To make more loaves, simply multiply up the quantities pro-rata by 2, 3 or 4 etc, and then divide the dough into 2, 3 or 4 equal pieces as appropriate when you shape it up for the second proving.*

Put the flour, yeast, salt into a bowl and give them a quick finger mix. Add the olive oil and the water, and mix by hand until you have a dough. Don't add any extra flour or water!

Knead the dough for 5-8 minutes until it is smooth and supple. Tuck the dough into itself and shape it up into a tight ball. Place it back into your bowl and cover with a clean, dry tea towel to prove for 1-1.5 hours.

Now return to your dough and with your fingertips, flatten it out into a rectangle 40cm x 25cm. Sprinkle the onion, olives and coriander evenly across the surface and press them gently into the dough using the back of a spoon.

Roll the dough up along the long edge, Swiss roll style, into a sausage. Then wind the long sausage up into a flat circle and tuck the end underneath.

Place on a baking tray and dust with flour using a sieve.

Leave it uncovered to prove again 1-1.5 hours, then bake in a pre-heated oven for 20-25 minutes, until it has a good colour on it.

*Oven temperature: Fan assisted 200 C; Normal oven 220 C/425 F; Gas mark 7*

## BAGUETTES

Flour – 250g strong white  
Quick yeast – 7g  
Water – to mix, 150ml  
Salt – 5g  
Butter – 25g

*This quantity makes two medium sized baguettes. To make more, simply multiply up the quantities pro-rata by 2, 3 or 4 etc, and then divide the dough into equal pieces as appropriate before the second proving.*

***You need to start this recipe 8-12 hours in advance.***

Start by putting 100g of the flour and all the yeast into a bowl. Add all the water and whisk with a balloon whisk to create a loose batter, much as you would make for pancakes.

Cover the bowl with a clean tea towel and leave for 8-12 hours.

Add the remaining 150g of flour, the salt and the butter and mix with your hand in the bowl until you can lift the dough out as one lump, leaving a clean bowl.

Knead the dough until you have a smooth, elastic dough. Tuck the dough in on itself and shape it up to form a tight ball, and put it back in your bowl covered with a clean tea towel. Leave it to prove for 1-1.5 hours.

Tip out the dough onto a lightly floured surface, maintaining the integrity of the dough ball. Carefully cut the dough in half using your dough scraper. Tuck the dough of each half in on itself and shape them up to form tight balls. Holding the dough ball in front of you, roll each ball carefully between your flat palms until it forms a cylinder. Lay each, seam down, in your baguette baking tray. Dust with semolina and slash, and leave to prove for 1 – 1.5 hours.

Pre-heat the oven as usual with a loaf tin on the lower shelf. When the oven is at temperature pour a kettle of boiling water into the tin and place the baguette baking tray above it.

Bake for 20-25 minutes until the baguettes take on a rich brown colour.

*Oven temperature: Fan assisted 200 C; Normal oven 220 C/425 F; Gas mark 7*