

## RYE AND CARAWAY LOAF

You need to start his loaf the day before you're going to bake it.

Flours – 150g rye, 100g strong white  
Yeast – 10g  
Water – 150ml  
Salt – 5g  
Butter – 30g unsalted, softened  
Caraway seeds – 30g

*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 before you bake.*

Start by mixing half the flours with all the yeast and all the water in a bowl to stir vigorously with a spoon or whisk to make a thick paste. Leave the bowl overnight, or 10-12 hours, covered with a clean tea towel.

Then, add the rest of the flours along with the other ingredients and knead until you have a smooth dough. With the heaviness of the rye flour, it will be quite hard to knead, but you will be able to achieve a suppleness with a good knead.

Work the dough into a tight ball and leave in the bowl, covered with a clean tea towel, for 1 – 1.5 hours.

Remove from the bowl and shape the dough into an elongated loaf shape. Try to keep the ends as square as possible. Place this on your baking tray, dust with rye flour and slash the loaf with a sharp knife. Leave again for 1 – 1.5 hours. You will not see a dramatic increase in size during this second proving – this is a dense and heavy bread but full of flavour!

Bake in a pre-heated oven for 30 minutes, and leave to cool completely before slicing thinly. Goes very well with smoked salmon!

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

## CHOCOLATE AND CHERRY LOAF

Flour – 250g strong white  
 Yeast – 12g  
 Salt – 5g  
 Olive oil – 15g  
 Tinned or fresh cherries - 80g  
 Chocolate chips (dark or milk) – 70g  
 Water – 120ml

*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 before you bake.*

*You can try different fruits, fresh or tinned, in this loaf as you wish, eg blackberries, blueberries, plums, damsons.*

Chop the cherries roughly and allow to drain. Put all the dry ingredients into a bowl. Add to the bowl the chocolate chips and cherries and give everything a quick finger mix.

Add the olive oil.

Now add water - use cold water or the chocolate chips will melt. Mix the dough ingredients thoroughly with your hands to make a wet dough which you will need work using the flicking technique until it is uniform and smooth.

Dust your work surface with flour. 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. Place the ball on a baking tray, 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 180 C; Normal oven 200 C/400 F; Gas mark 6*

## STOUT AND TREACLE LOAF

Flours – 175g wholemeal and 75g strong white  
Salt - 5g  
Yeast – 10g  
Treacle – 1 tablespoon  
Stout – 75mls  
Water – 60mls

*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 before you bake.*

Put all the dry ingredients into a bowl and give them a quick finger mix. Add the wet ingredients and mix thoroughly in the bowl. You should avoid adding more water – continue mixing until you can pick up the dough as one mass and the bowl is clean.

Knead the dough until you have a smooth, malleable dough. Tuck the dough into itself to make a tight ball, and return it to the bowl, covered with a clean tea towel, for 1 – 1.5 hours.

Remove the dough from the bowl and repeat the tucking in process to form a tight ball again. Leave the dough as a round ball, or shape it into an elongated loaf if you wish. Place it on your baking tray, dust with wholemeal flour and slash it with a sharp knife.

Leave to prove again for 1 – 1.5 hours, then bake in a pre-heated oven for 20 – 25 minutes.

*Oven temperature: Fan assisted 180 C; Normal oven 200 C/400 F; Gas mark 6*

## BAGUETTES

Flour – 250g strong white  
Yeast – 10g  
Water – to mix, approx. 100ml  
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 12 hours in advance.***

Start by putting 100g of the flour and all the yeast, 10g, into a bowl. Add water gradually while you whisk with a balloon whisk. Add enough water to create a loose batter, much as you would make for pancakes.

Cover the bowl with a clean tea towel and leave for 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 baking 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*