

## POTATO AND ROSEMARY FOCACCIA

Flour – 300g strong white  
 Yeast – 12g  
 Salt – 6g  
 Oil – 18g  
 Water – 190ml  
 New potato – 15-20 thin slices  
 Sprig of fresh rosemary  
 Olive oil – 35ml + water – 25ml, shaken to combine  
 Rock salt – generous sprinkling

Mix the flour, yeast, salt and olive oil in a bowl then add the water. Bring the dough together, tip it out onto your work area and knead until smooth and supple.

Shape the dough into a tight ball and return it to the bowl, cover it with a clean tea towel and leave for an hour.

Take a baking tray with raised sides approx. 20cm x 30cm and lightly oil it or line it with greaseproof paper. Tip the dough carefully out of the bowl and shape it into a ball. Place the ball in the baking tray and gently flatten it out using the palm of your hand. Leave the dough to rest for 15-20 minutes and then use your fingers to flatten it out further so that it reaches the edges of the tray leaving the indentations of your fingers.

Use a mandoline slicer to finely slice a clean, new potato and lay 10-15 slices on top of the dough. Take a sprig of rosemary and using scissors cut small sections of new growth (ie not the woody bits). Push these individually into the dough between the slices of potato. Leave the dough to prove again for an hour.

Into a small bottle pour the olive oil and water and shake vigorously to combine. Pour all the contents liberally over the top of the dough so that the surface is swimming in the liquid. Put the tray immediately into a preheated oven and bake for 20 minutes.

*Oven temperature: Fan assisted 210 C; Normal oven 230 C/450F; Gas mark 8*

## GOAT'S CHEESE AND MINT LOAF

Flour – 250g strong white  
Yeast – 10g  
Salt – 5g  
Olive oil – 20ml  
Halloumi or goat's cheese – 40g  
Fresh mint – 5g chopped  
Water – 140ml

*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.*

Mix all the ingredients except the water into a bowl using your hands. Then add the water and bring the dough together before turning it out onto your work area and kneading it until smooth and supple.

Shape the dough into a tight ball and return it to the bowl. Cover the bowl with a clean tea towel and leave to prove for an hour.

Tip the risen dough carefully out onto a lightly floured surface and reshape it into a ball again. Place the ball on a baking tray, dust it with strong white flour and slash the top. Leave the dough to rise again for an hour.

Bake the dough in a pre-heated oven for 20-25 minutes then place on a cooling rack to cool.

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

## BRIOCHE BUNS

Flour – 250g strong white  
Yeast – 8g  
Salt – 5g  
Caster sugar – 20g  
Butter – 30g  
Egg – 1  
Milk – 110ml

*This quantity makes 4 decent sized brioche buns. 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.*

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).

Add the egg and milk. This will make a very loose dough which you will not be able to knead in the conventional way. You will need to use the lift and flick technique – persevere with this, it will work!

Work the dough for 5-8 minutes until it is smooth and supple. Do not be tempted to add more flour as you work it. Use a scraper if you need to, to lift the dough off the surface as you go. Only at the very end, if you want to, you can use a sparse amount of flour to clean your fingers and incorporate the dough that comes off into your mix.

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, divide it into four equal lumps. Gently re-shape each, tucking the dough in on itself again to form a small ball and then cup your hand over it and "swirl" your hand around the work surface to create a tight, neat, bun.

Place the buns equidistant on a baking tray and leave them uncovered to prove again 1-1.5 hours,

Just before you put them in the oven, brush each bun carefully with eggwash.

Bake in a pre-heated oven – they will probably take 15-20 minutes, but keep an eye on them through the glass. You want them a deep mahogany colour, but there is a fine line between mahogany and burnt!

*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*