

# 1 1/2 x RECIPE

## Andrew's simple bread recipe

**Season:** All

**Type:** Basics & Breads

**Difficulty:** Intermediate

**Makes:** One loaf

**Recipe Source:** This recipe is courtesy of Andrew O'Hara, of Phillipa's Breads, Pastries & Provisions

This is a very simple recipe that children love as much of it involves using your hands to knead and 'knock back' the dough on the kitchen bench. The dough needs time to rise so the recipe should be done over consecutive kitchen classes – one class to prepare the dough for the next class. Your oven should be pre-heated an hour before the bread goes in. The addition of ice during baking produces steam that creates a nice crispy crust on the loaf.

### Equipment:

metric kitchen scales  
ceramic tile  
(for baking bread on)

### Ingredients:

500 g flour  
10 g salt  
5 g dried yeast  
320 g water  
ice

### What to do:

- Preheat oven for 1 hour at 250°C with the ceramic tile inside.
- On a clean bench and using your hands, combine all the ingredients and knead into dough.
- Allow to ferment for 1 hour, until doubled in size. Knock back and ferment for a further 30 minutes.
- Shape your dough into a loaf. Carefully take the ceramic tile out of the oven and place your dough on top of the tile (this will give the bread a great crispy base).
- Turn the oven down to 210°C and bake bread at for approximately 30 minutes, throwing ice onto the floor of the oven to create steam.