

FARMHOUSE LOAF



Preparation : 10 min - **Resting :** 3 hr - **Cooking :** 30 min - **Equipment :** -

Ingredients : 1 loaf

- 1 sachet easy blend yeast (7g) - 240 ml cold water - 400 g bread flour - 5 g salt

1. Put all of the ingredients into the metal bowl. Start the BREAD/BRIOCHE programme. If the ingredients are not well combined, restart the programme by pressing Auto. Place the dough in a floured bowl, cover with a damp cloth and set aside in a warm place to rise for 2 hours.

2. Then, place the dough on a floured work surface. Work with the palm of the hand pushing the dough outwards, then fold the four corners into the centre; turn the dough over and place, seam-side down, on a lined* baking tray. Cover with a damp cloth and set aside to rise again for 1 hour.

3. Preheat the oven to 220°C (gas mark 7/8) just before the dough finishes rising; fill a roasting tin with water and place on the base of the oven. Dust the ball of dough with flour and using the wet blade of a very sharp knife, make a deep crisscross pattern on the top. Bake for 30 minutes. To check if the bread is cooked turn the loaf over and tap the bottom; it should sound hollow. Cool on a rack.



Chef's tip :

The result may vary depending on the flour used.

Cook Expert ■

© photographs Sandra Mahut
© Hachette Livre (Marabout) 2016