

B R E A D



Bread has been part of human history for centuries. It plays an integral role in our daily life and is a symbol of culture, history, hunger, wealth, war, and peace.

It is indispensable and has been key in human survival. Bread created the structure of modern day society and gave order to our way of living.

Without this seemingly simple food, civilisation wouldn't exist in the way we know it today. The story began 30,000 years ago in Ancient Egypt, but since then, bread has been on a journey across the globe.





6 Strand Challah (braided two ways)

Cinnamon Buns

Matcha Swirl Bread

Sourdough Crumpets

Soft Pretzels

Aloo Paratha

Yoghurt yeast rolls

Chocolate Babka

Honey Bagels

Shropshire Butter Buns

Orange Cheesecake Rolls

Two Toned Star Bread

Tiger Bread

Focaccia

Decorated potato focaccia



6 STRAND CHALLAH

(Braided 2 ways)

500g strong white bread flour,
plus extra for dusting
70g caster sugar
7g sachet fast-action dried yeast
2 eggs, beaten
70ml sunflower oil, plus extra for
the bowl
1 tbsp poppy seeds or
Sesame seeds (optional)

MAKES 1 LOAF

Combine the yeast, a pinch of the sugar and a couple tablespoons of lukewarm water in a small bowl. Stir to dissolve the yeast, then leave for 10 mins until foamy.

Meanwhile, combine the flour, the remaining sugar and 2 tsp fine salt in a large bowl. Make a well in the centre, then add half the beaten egg, the yeast mixture and the oil. Pour in 200ml lukewarm water (it should feel slightly warm to the touch) and stir with a spoon, then mix using one hand, keeping the other clean while you bring the dough together. If there are a lot of very dry bits, gradually add a little water to just bring it together – you don't want it to get too wet and sticky. The dough should be moist, but not soggy.

Once the dough has come together, turn it out onto a lightly floured surface. Knead using both hands for 10 mins until smooth and a bit springy.

If it gets very sticky, add a very small amount of flour – as little as possible. A dough scraper is useful if the dough is sticking to the work surface. Stretch the sides of the dough down and pull together to form a ball. Lightly oil a bowl, then lightly roll the dough ball around the bowl so it's coated in the oil. Cover with a clean tea towel and leave in a warm place for 1 hour, or until dough has doubled in size.

Portion out 6 equal pieces of dough, cutting it with a bench scraper or knife (for the best accuracy, weigh the dough with a kitchen scale). Shape each piece into a long rope. Lay all the ropes side by side on a lightly floured surface and pinch them together at the top...



For a straight challah

Take the topmost right strand and place it on the opposite side. You're only going to do this step once.

Take the second from the top left strand and place it on the opposite side. Take the topmost left strand and place it in the middle of the four remaining strands. This is the first step of the repeating pattern.

Take the second from the top right strand and place it on the opposite side. Take the topmost right strand and place it in the middle of the four remaining strands. This is the second step of the repeating pattern. Repeat steps 2 and 3 until all the dough is braided.

Tuck the ends of the loaf underneath on both ends to give a neat finish. Adjust the braid ends and sides with your hands to make everything even.



For a flat challah

Take the rightmost strand and jump it over the next 2 strands, under the 3rd strand, and over the next 2 strands.

Repeat with the new rightmost strand and continue the pattern until all the dough is braided. Pinch the leftover ends together and tuck under the loaf. Rest and bake the challah

Line a half sheet baking pan with a Silpat silicone mat or parchment paper. Transfer the shaped dough to the baking pan, then cover with greased plastic wrap.

Let the shaped dough rise for 45 minutes in a warm place. Preheat the oven to 175°C

For the egg wash, whisk together the beaten egg with the water. Brush the dough with the egg wash, then sprinkle on any desired toppings.

Bake the dough for 25 to 35 minutes, rotating the pan front to back halfway through the baking time. When the loaf is golden brown and it sounds hollow when tapped on the bottom (or reads 190 °F on a digital thermometer), remove it from the oven and cool on a wire rack.

CINNAMON BUNS

For the dough

177ml warm milk

2¼ teaspoons quick rise or active yeast

50g granulated sugar

1 egg plus 1 egg yolk, at room temperature 60g butter, melted

360g strong flour, plus more for dusting ¾ teaspoon salt

For the filling

150g dark brown sugar (light brown sugar also works)

1 ½ tablespoons ground cinnamon

60g butter, softened

For the cream cheese frosting

120g cream cheese, softened 3 tablespoons butter, softened

150g icing sugar

½ teaspoon vanilla extract

Warm milk to around 110 degrees F. I like to do this by placing milk in a microwave safe bowl and microwaving it for 40-45 seconds. It should be like warm bath water. Transfer warm milk to the bowl of an electric mixer and sprinkle yeast on top. Add in sugar, egg, egg yolk and melted butter. Mix until well combined. Next stir in flour and salt with a wooden spoon until a dough begins to form.

Place dough hook on stand mixer and knead dough on medium speed for 8 minutes. Dough should form into a nice ball and be slightly sticky. If it's TOO sticky (meaning it's sticking to the bottom of the mixer, add in 2 tablespoons more bread flour.) If you don't want to use an electric mixer, you can use your hands to knead the dough for 8-10 minutes on a well-floured surface.

Transfer dough ball to a well-oiled bowl, cover with plastic wrap and a warm towel. Allow dough to rise for 1 hour to 1 ½ hours, or until doubled in size. This may more or less time depending the humidity and temperature in your home.

After dough has doubled in size, transfer dough to a well-floured surface and roll out into a

14x9 inch rectangle. Spread softened butter over dough, leaving a ¼ inch margin at the far side of the dough.

In a small bowl, mix together brown sugar and cinnamon. Use your hands to sprinkle mixture over the buttered dough, then rub the brown sugar mixture into the butter.

Tightly roll dough up, starting from the 9-inch side and place seam side down making sure to seal the edges of the dough as best you can.

You will probably need to cut off about an inch off the ends of the dough as the ends won't be as full of cinnamon sugar as we'd want it to be.

Cut into 1 inch sections with a serrated knife or floss. You should get 9 large pieces.

Place cinnamon rolls in a greased 9x9 inch baking pan or round 9 inch cake pan. (I also recommend lining the pan with parchment paper as well, in case any of the filling ends up leaking out.) Cover with plastic wrap and a warm towel and let rise again for 30-45 minutes.

Preheat oven to 350 degrees F. Remove plastic wrap and towel and bake cinnamon rolls for 20-25 minutes or until just slightly golden brown on the edges. You want to under bake them a little so they stay soft in the middle, that's why we want them just slightly golden brown.

Allow them to cool for 5-10 minutes before frosting. Makes 9 cinnamon rolls.

To make the frosting: In the bowl of an electric mixer, combine cream cheese, butter, powdered sugar and vanilla extract. Beat until smooth and fluffy. Spread over cinnamon rolls and serve immediately. Enjoy!



MATCHA SWIRL BREAD

Tangzhong is an Asian technique of cooking a small amount of flour and water to produce a flour paste (roux). The roux is added to the rest of the baking ingredients and produces a soft, tender loaf.

Tangzhong

25g bread flour or all-purpose
120 ml water

Dough

125 ml warm almond milk or any
plant-based milk
50g granulated cane sugar
6g active dry yeast
350g bread flour or all-purpose
pinch of sea salt
120g tangzhong from above
60g olive oil

Hojicha dough

15g hojicha powder

Matcha dough

8g matcha powder

Make the tangzhong:

In a small sauce pot, combine bread flour and water and bring to a simmer over medium heat.

Whisk until the mixture turns into a thick paste, about 2-3 minutes. (It will look like glue). Remove from heat, cover, and cool completely.

Make the dough:

Pour the milk into a small bowl and microwave until lukewarm, but not too hot.

Add in the sugar and yeast. Stir to combine and set aside for 5 minutes, until bubbly. In a stand mixer bowl fitted with a dough hook, add in the flour, salt, tangzhong, yeast mixture and olive oil. Knead until the dough is shiny and smooth, about 6-7 minutes. Have 3 separate bowls ready, slightly oiled.

Divide the dough into 3 equal portions, one for each flavour: plain / hojicha / matcha. Take one portion of dough for the "plain" and place it into 1 bowl.

For the hojicha dough

Add in the hojicha powder along with a few spritzes of water to moisten the tea powder. Use your hands to knead the hojicha into the dough until it is well incorporated. (You will need to add more spritzes of water to achieve the right consistency, as hojicha powder absorbs moisture)...

**For the matcha dough**

Add in the matcha powder along with a few sprays of water to moisten. Repeat as with the hojicha dough, by kneading in the matcha until incorporated...

Cover each bowl of dough and leave to proof in a warm area, until almost doubled in size.

Prepare an 8" by 4" loaf tin with parchment paper.

Roll out the plain dough into a 8" by 8" square, being careful not to roll it too thin. Repeat with the hojicha and matcha dough so that you have 3 doughs of the same size.

With the plain dough on the work surface, spray a light misting of water on the top and layer the hojicha dough on top.

Spray the top of the hojicha dough with another light misting of water and place the matcha dough on it.

Start at the bottom and roll all 3 layers together into a log.

Seal the end seam by pinching it closed and place it seam side down into the loaf pan. Cover with plastic wrap and leave it to proof in a warm location until the dough rises about 1" past the top of the loaf pan.

Bake at 350°F/177°C for 38-40 minutes, or until it reaches 190°F/88°C on an instant-read thermometer.

Cool completely on a wire rack before slicing.



SOURDOUGH CRUMPETS

Makes 6 crumpets

250g/8.8ozs. sourdough discard or starter

65ml/2.2flozs water

1 teaspoon sugar

1/2 teaspoon bicarb of soda

1/2 teaspoon baking powder

1/4 teaspoon salt Oil for frying and non stick oil spray

Butter to serve

Mix the sourdough discard or starter with the water, sugar, bicarb, baking powder and salt. It should be a pourable consistency like thickened cream.

Take a non stick frying pan and add oil. Place the rings on the heat on medium heat and allow the metal rings to become hot (no need to preheat the rings if they are silicon). Brush the inside of the rings with oil (not necessary if they are non stick crumpet rings).

Pour the batter in just above 3/4 of the way up the sides around 1cm/half an inch thick. The bubbles should form quickly and they are ready when the bubbles have popped.

Flip over and toast the top of the crumpet (hole side down).

SOFT PRETZELS

360ml warm water (lukewarm—no need to take temperature but around 100°F (38°C) is great)

2 and 1/4 teaspoons (7g) instant or active dry yeast (1 standard packet) 1 teaspoon salt

1 Tablespoon brown sugar or granulated sugar

1 Tablespoon unsalted butter, melted and slightly cool

469-500g Plain flour, plus more for hands and work surface

Coarse salt or coarse sea salt for sprinkling

Baking Soda Bath (See Recipe Note)

120g baking soda 2160ml water

Whisk the yeast into warm water. Allow to sit for 1 minute. Whisk in salt, brown sugar, and melted butter. Add most of the flour, mix with a stand mixer with a dough hook attached until dough is formed. Add more flour if the dough is sticky. Poke the dough with your finger – if it bounces back, it is ready to knead.

Turn the dough out onto a floured surface. Knead the dough for 3 minutes and shape into a ball. Cover lightly with a towel and allow to rest for 10 minutes.

Bring baking soda and 9 cups of water to a boil in a large pot.

Preheat oven to 200°C. Line 2 baking sheets with parchment paper or silicone baking mats. Silicone baking mats are highly recommended over parchment paper. If using parchment paper, lightly spray with non stick spray or grease with butter. Set aside.

With a sharp knife or pizza cutter, cut dough into 1/3 cup sections.

Roll the dough into a 20-22 inch rope. Form a circle with the dough by bringing the two ends together at the top of the circle. Twist the ends together. Bring the twisted ends back down towards yourself and press them down to form a pretzel shape.

Drop 1-2 pretzels into the boiling water for 20-30 seconds. Any more than that and your pretzels will have a metallic taste. Using a slotted spatula, lift the pretzel out of the water and allow as much of the excess water to drip off. Place pretzel onto prepared baking sheet. Sprinkle each with coarse sea salt. Repeat with remaining pretzels. If desired, you can cover and refrigerate the boiled/unbaked pretzels for up to 24 hours before baking.

Bake for 12-15 minutes or until golden brown.





ALOO PARATHA

Flatbread Dough

300g Plain flour
1 tsp salt
1 tbsp oil
150ml water

Potato Filling

350g potatoes
100g spring onion, finely sliced
30g parsley or coriander chopped
1/3 tsp garam masala optional
½ tsp salt or to taste
½ tsp black pepper or to taste
2 tbsp oil for frying

Flatbread Dough

Combine flour and salt in a large mixing bowl. Add the oil and water and stir with chopsticks or a fork until all the water has been absorbed.

Then, use your hands and knead the dough until it is sort of formed. (If your dough is still very dry after a bit of kneading, add 1-2 tbsp more water*). Transfer dough to a working surface and continue kneading until it is smooth and soft, about 3-5 minutes.

Form the dough into a ball. Wrap tightly in foil (or cover with a kitchen towel) and allow to rest for 20-30 minutes.

Potato Filling

Wash potatoes and cook until soft. Alternatively, prick them a few times with a fork and microwave until soft, about 10 minutes. (The cooking time depends on the size of your potatoes. They're done when you can easily pierce them with a knife).

When the potatoes are soft and cooled, remove the skins. Place the peeled potatoes in a bowl and mash with a fork coarsely.

Heat a little oil in a skillet and sauté the green onions for about 1-2 minutes until slightly softened.

Add the sautéed green onions, and chopped parsley to the mashed potatoes. Season with garam masala, salt, and pepper to taste and gently stir to combine...



Stuff the flatbreads Divide the dough into 4 equal-sized pieces and shape them into balls. (Work with one piece at a time and cover the remaining pieces so they won't dry out).

Take one ball and roll it out with a rolling pin on a lightly floured surface into an 8-9 inch circle. Spread 1/4 of the filling over one half of the circle, leaving a 1/2-inch border around the edges.

Brush half-edge with a bit of water and fold the other end of the dough over the filling, pressing firmly all around the edges to seal.

Repeat with the remaining balls of dough.

To pan-fry

Heat a little oil in a large skillet over medium heat.

Add one or two stuffed flatbreads and pan-fry until golden brown, pressing down gently on the edges while cooking to ensure they brown evenly. Then flip and fry on the other side too.



YOGHURT YEAST ROLLS

180g whole wheat flour 390g plain flour
 14g active dry yeast
 2 teaspoons salt
 1/2 teaspoon baking soda 365g cups plain yogurt 120ml cup water
 40g butter
 2 tablespoons honey Additional melted butter, optional

In a large bowl, combine whole wheat flour, most of the plain flour, yeast, salt and baking soda. In a saucepan over low heat. Heat yogurt, water, butter and honey to 120°-130°. Pour over dry ingredients; blend well. Beat on medium speed for 3 minutes. Add enough remaining plain flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into 24 portions. Roll each into a 10-in rope. Shape each rope into an S, then coil each end until it touches the centre. Place 3 in apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes. Preheat oven to 400°.

Bake until golden brown, about 15 minutes. If desired, brush tops with additional butter while warm. Remove from pans to wire racks to cool.

CHOCOLATE BABKA

530g plain flour
100g sugar
2-1/2 teaspoons quick-rise yeast
3/4 teaspoon salt 150g butter
120ml water
3 large eggs plus 1 large egg yolk,
room temperature, beaten
2 tablespoons grated orange zest

Filling:

120g butter, cubed 140g dark
chocolate chips
120g icing sugar
35g cocoa powder
1/4 teaspoon salt glaze:
50g sugar
50ml water

In a large bowl, mix flour, sugar, yeast and salt. Cut in butter until crumbly. In a small saucepan, heat water to 120°-130°; stir into dry ingredients. Stir in eggs and yolk, orange zest and form a soft dough. (Dough will be sticky).

Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and refrigerate 8 hours or overnight. Turn out dough onto a lightly floured surface; divide in half. Roll each half into a 12x10-in rectangle. For filling, in a microwave, melt butter and chocolate chips; stir until smooth. Stir in confectioners' sugar, cocoa and salt. Spread filling to within 1/2 in of edges. Roll up jelly-roll style, starting with a long side; pinch seam and ends to seal.

Using a sharp knife, cut each roll lengthwise in half; carefully turn each half cut side up. Loosely twist strips around each other, keeping cut surfaces facing up; pinch ends together to seal. Place in 2 greased 9x5-in loaf pans, cut side up. Cover with kitchen towels; let rise in a warm place until almost doubled, about 1 hour. Preheat oven to 190°.

Bake until golden brown, 35-45 minutes, tenting with foil halfway through baking. Meanwhile, in a saucepan, combine sugar and water; bring to a boil. Reduce heat; simmer, uncovered, 10 minutes. Brush over warm babka. Cool 10 minutes before removing from pans to wire racks.





HONEY BAGELS

1 tablespoon active dry yeast
 295ml warm water
 3 tablespoons vegetable oil 3
 tablespoons sugar
 3 tablespoons plus 60ml honey,
 divided
 1 teaspoon brown sugar
 1-1/2 teaspoons salt
 1 large egg, room temperature
 500g-600g cups bread flour 1
 tablespoon dried minced onion
 1 tablespoon sesame seeds 1
 tablespoon poppy seeds

In a large bowl, dissolve yeast in warm water. Add the oil, sugar, 3 tablespoons honey, brown sugar, salt and egg; mix well. Stir in enough flour to form a soft dough.

Turn onto a floured surface; knead until a smooth, firm dough forms, 8-10 minutes. Cover and let rest for 10 minutes.

Punch dough down. Shape into 12 balls. Push thumb through each centre to form a 1-1/2-in hole. Stretch and shape dough to form even rings. Place on a floured surface. Cover and let rest for 10 minutes; flatten bagels slightly.

In a large saucepan or Dutch oven, bring 8 cups water and remaining honey to a boil. Drop bagels, 1 at a time, into boiling water. Cook bagels for 45 seconds; turn and cook 45 seconds longer. Remove bagels with a slotted spoon; drain and sprinkle with minced onion, sesame seeds and poppy seeds.

Place bagels 2 in apart on baking sheets lined with parchment. Bake at 425° for 12 minutes. Turn and bake until golden brown, about 5 minutes longer.

ORANGE CHEESECAKE ROLLS

14g active dry yeast
175ml warm water
410ml warm milk
200g sugar
2 large eggs, room temperature
40g butter, melted
1-1/2 teaspoons salt
950g plain flour

Filling:

230g cream cheese, softened
100g sugar

Juice and peel of half large
orange

1/2 teaspoon vanilla extract

Glaze:

240g icing sugar sifted

Juice & peel of other half of Large
Orange

In a large bowl, dissolve yeast in warm water.

Add milk, sugar, eggs, butter, salt and flour to a stand mixer with a dough hook and knead for 6-8 minutes or until elastic. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

In a small bowl, beat cream cheese, sugar, orange juice, peel and vanilla until smooth. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll 1 portion into an 18x7-in rectangle. Spread half the filling to within 1/2 in of edges.

Roll up Chelsea bun style, starting with a long side; pinch seam to seal. Cut into 12 slices; place cut side down in a greased 13x9-in baking pan. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 minutes. Preheat oven to 180°. Bake rolls for 25-30 minutes or until golden brown. Combine icing sugar, orange juice and zest; drizzle over warm rolls. Refrigerate leftovers.



TWO TONED STAR BREAD

For the dough

500g very strong white bread flour
10g fast-action dried yeast
10g salt
2 tsp ground paprika
2 tsp ground coriander
1 tsp hot chilli powder
1 tsp crushed chilli flakes
30ml extra-virgin coconut oil red food-colouring gel or paste 1 egg, beaten with a pinch of salt 3 tsp nigella seeds
Handful of coriander leaves, chopped

For the coconut chutney

200ml full-fat coconut milk 100g desiccated coconut
6 smoked garlic cloves, crushed 2 red chillies
1 tsp ground coriander
2 tsp coconut flavouring

For the mango chutney

150ml white wine vinegar 15ml lemon juice
150g light muscovado sugar 1 tsp cumin seeds
¾ tsp coriander seeds
Seeds from 6 green cardamom pods
¾ tsp nigella seeds
¼ tsp ground turmeric
3 cloves
½ red chilli, deseeded and chopped
2 ripe mangoes (about 500g), peeled, destoned and diced
Grated zest of 1 unwaxed lemon
½ tsp hot chilli powder

Make the dough. Halve the flour into separate mixing bowls. Measure 5g yeast into each mixing bowl, and on the opposite side of each bowl measure 5g of salt. Add 1 teaspoon paprika, 1 teaspoon coriander, ½ teaspoon hot chilli powder and ½ teaspoon crushed chilli flakes into each mixing bowl. Stir together.

Melt the coconut oil in a small pan, then pour half into each bowl. Pour 150ml of hand-hot water into one bowl and stir to a soft dough. Turn out the dough onto a lightly floured work surface and knead for 5 minutes, until smooth and elastic (it should bounce back when prodded).

Mix a generous amount of red food colouring into 150ml of hand-hot water and add this to the second bowl and knead as before. Oil the bowls and return the dough to them. Cover each bowl with cling film and leave in a warm place or proving drawer to rise for 45 minutes to 1 hour, or until doubled in size and the dough is risen enough to hold the hollows when you push two fingers into it.

While the dough is rising make the coconut chutney. Pour the coconut milk into a medium pan and bring it to the simmer over a medium heat. Stir in the desiccated coconut, garlic and chillies until the mixture is turning pink. Remove from the heat and add the coriander and coconut flavouring. Leave the mixture for 30 minutes, until all the coconut milk has been absorbed, then place in a food processor and pulse until it forms a paste.

When the doughs have doubled in size, turn them out onto a work surface. Knock each back and divide each in half. Allow the portions to rest for 5 minutes to relax the dough.

On the work surface, roll out one ball of red dough to a circle the size of the dinner plate – the gluten may make it resist, but persevere!





Place the dough on the lined baking tray. Push the dinner plate onto the dough to leave an imprint, and then mark a circle in the centre with the rim of a jam jar. Spread 3 tablespoons of coconut chutney evenly around the dough, avoiding the centre circle. Be careful not to over-fill.

Roll out a ball of plain dough to a circle the size of a dinner plate and place this on top of the filled red circle. Press the plain circle down to seal the discs together, then press the dinner plate onto the dough and trim the excess around the edges. Remove the dinner plate and mark the imprint of the centre using the jam jar – leaving the jam jar in the centre this time.

Repeat the rolling and marking with the second ball of red dough. Place this on top of the plain dough and cover with chutney. Finally, roll out the final piece of plain dough and place on top. Press down the stack to seal the discs together, then press the dinner plate onto the dough and trim the excess around the edges. Remove the dinner plate and mark the imprint of the centre using the jam jar – leaving the jam jar in the centre this time.

Using a sharp knife, cut outwards from the jam jar to the edge of the circle to make quarters. Divide each quarter into half to make eighths, then divide each eighth in half to create sixteenths. Keep your cuts nice and clean.

Hold two strands of layered dough, one in each hand, and twist twice away from each other, then pinch the ends together to create a seal between them. Repeat for all the strands until you have 8 twisted, joined segments that form a star shape in the middle. Place the loaf inside a large proving bag or cover with oiled cling film and leave to prove somewhere warm or in a proving drawer for 30 minutes.

Heat the oven to 220°C/ 200°C fan/425°F/ Gas 7. Brush the beaten egg mixture over the dough then sprinkle with nigella

seeds. Bake for 20–25 minutes, until well risen, golden and the base sounds hollow when tapped. Transfer to a wire rack to cool, and garnish with chopped coriander.

Make the mango chutney.

Place the vinegar, lemon juice and sugar in a medium pan over a low heat until the sugar dissolves. Then, increase the heat and boil for 5–10 minutes, until reduced by half.

Step 6

Meanwhile, place the cumin, coriander and cardamom seeds in a small pan and cook over a medium heat for 2–3 minutes, until they are toasted and fragrant. Tip them into a mortar together with the nigella seeds, turmeric, cloves and red chilli and use the pestle to crush everything together.

Step 7

Add the spices, mango, lemon zest and hot chilli powder to the reduced vinegar mixture. Simmer, uncovered, on a medium heat for about 30 minutes, until thick and syrupy, stirring with a wooden spoon every so often. Take the chutney off the heat, leave it to cool for 10 minutes, then transfer it to a sterilized jar to set.

TIGER BREAD

White bloomer

500g/1lb 2oz strong white flour, plus extra for kneading

10g/¼oz salt

1 x 7g sachet of instant yeast

320ml/11½oz cold water

40ml/1½fl oz olive oil, plus extra for kneading

Extra oil and flour, for kneading

Tiger top

7g dry yeast

100g lukewarm water

115g white rice flour 15g brown sugar

8g vegetable oil

8g toasted sesame oil

4g salt

Place the dry ingredients in a bowl, taking care not to have the salt and yeast touching. Add the oil and 240ml/9fl oz of water.

Using your hands, mix the ingredients together. Gradually add the remaining water (you may not need it all), until all the flour leaves the side of the bowl and you have a soft, rough dough.

Pour a little oil onto a clean work surface. Sit the dough on the oil and begin to knead. Do this for 5-10 minutes, or until the dough becomes smooth and silky. Once the correct consistency is achieved, place the dough into a clean, oiled bowl. Cover with cling film and leave in a warm place until tripled in size.

Once risen, place the dough onto a floured surface. Knock the dough back by folding it in on itself repeatedly. Do this until all the air is knocked out and the dough is smooth.

To shape into the bloomer, flatten the dough into a rectangle. With the long side facing you fold each end into the middle then roll like a Swiss roll so that you have a smooth top with a seam along the base. Very gently roll with the heel of your hands.

Place on a tray lined with parchment paper, cover and leave to prove for 1-2 hours at room temperature, or until doubled in size. Whilst this is proving assemble the tiger top. Preheat the oven to 180 degrees

For the tiger top

Whisk all the ingredients for the tiger top together, cover and prove for 30 minutes. It needs to be a thick but spreadable paste so you may need to adjust the flour or water.

Once the bread is fully proved (about doubled in size), spread the topping over the top of the loaf (you can always make 60g bread rolls as well)

Place the bread in the oven with a tray full of water underneath to add steam and reduce the temperature to 160 degrees.

Bake at 160 for 20 minutes if they are 60g rolls, or 40 minutes for a loaf





BASIC FOCACCIA

1000g White Flour 20g Salt
7g Fresh Yeast 800g Water
25g olive oil

Combine all the ingredients in to the mixing bowl.

Mix on high speed until the dough comes away from the bowl (15 to 20 minutes) Leave the dough to rest for 10 minutes

Place the dough in an oiled container and cover

Place the dough in the fridge overnight. The next morning remove the dough for the fridge and leave to rise in temperature. Portion and Shape the dough and leave to prove for a further 20 to 30 minutes depending on the room temperature.

Bake at 190c for roughly 25 minutes or until it sounds hollow when tapped on the base

DECORATED POTATO FOCACCIA

250 g bread flour
20 g white sugar
6g salt
4 g instant yeast
185 ml warm water
22 ml extra virgin olive oil
125 g boiled and mashed potato
60 ml extra virgin olive oil 1/4
tsp sea salt flakes Mixed mini
peppers, red onions, Chives,
Parsley, Olives, cherry tomatoes,
sliced sausage

Make mashed potato: Peel potato, cut into 2.5cm / 1" chunks. Boil until fully tender (around 10 – 15 mins; check centre with skewer). Drain and mash very well with a potato ricer or masher until smooth and lump-free. Set aside to cool, and measure out required quantity.

Mix Dry: Place flour, salt, sugar and yeast in a large bowl and mix well with a firm rubber spatula.

Add Wet: Make a well in the centre, then add olive oil and warm water. Mix with spatula until you can no longer see flour. Dough should be sticky – too sticky to knead by hand.

Add Potato: Add mashed potato. Using a folding motion, start mixing it through using the spatula. Then start smearing it along the walls of the bowl. Once potato is evenly incorporated, shape roughly into a ball in the bowl.

Cover bowl with cling wrap, then put in a warm place for 30 minutes until it doubles in size.

Get another large bowl, drizzle with 2 teaspoons of olive oil then use your hands to smear it around the bowl. Scrape dough in, then fold the edges of the dough into the centre six times. Shape into ball, cover with cling wrap.

Rise 2: Put the bowl in a warm place for 30 minutes until it increases in volume by 50% or up to double in size.

Meanwhile, prepare the pan. Use a 26.5 x 20 x 5 cm / 10.5 x 8 x 2" metal non-stick pan, or a 9"/23cm round cake pan, preferably not spring form. Pour in 2 tablespoons of olive oil, then smear it all across the base and along the walls.

Preheat oven: Preheat oven to 220°C / 430°F (200°C fan), and set a rack on middle shelf.





Allow enough time to ensure oven has been preheated for at least 15 mins for best results.

Put dough in pan: Scrape dough into prepared pan. Stretch and pull to fill the base as best you can (it's an elastic dough so a bit stubborn!), and get the surface roughly level. It's ok if it's bumpy, it will smooth out later.

Rise 3: Cover pan with cling wrap, then put in a warm place for 40 minutes until the dough expands and fills the pan, and the height rises by around 25 – 30%.

Smear surface with oil: Drizzle the surface with 2 teaspoons of olive oil, and smear/rub it over lightly with your hands.

Poke! Using both your hands like claws, push your fingers deep into the dough, right to the base of the pan to create the signature dimples. Do this around half a dozen times across dough surface. This will somewhat deflate the dough and is OK. (Note 8)

After your focaccia has risen for 30 minutes, decorate the top any way you like with veggies, herbs and meats. It's important to decorate when the bread has reached its full bloom at this stage or your design may become enveloped by dough when it grows.

Bake in the oven at 430°F or 220°C (200°C fan) for 20-25 minutes or until the focaccia bread is nice and golden.

W/ Craft at our core.