



Crusty Homemade Bread



DIFFICULTY: MEDIUM



PREPARATION TIME: 15 MIN



COOKING TIME: 30 MIN



SERVES: 8-12

Ingredients

500 g plain flour
300 ml luke warm water
7 g sachet dried yeast
3 tbsp light olive or canola oil
2 tsp salt
1 tsp sugar

Method

Place all of the ingredients in a bowl of an electric mixer with a dough hook attachment. Knead dough on medium speed for 10 minutes. Remove from the mixer and knead for 1-2 minutes until the dough feels springy to touch. Add extra flour on the workbench if the dough is sticking.

Place the dough in a medium sized bowl sprayed with oil spray. Place the dough in the oven and select Dough Prove level 1 for 45 minutes or until dough doubles in size (focus more on the size than the time). Remove the dough from the oven and place the dough onto a workbench and knead to knock the air out, shape the dough to your desired shape and with a sharp knife cut slits diagonally across the top.

Line the enamel universal tray with baking paper and place the dough on top. Place it in the oven on shelf level 3. Select Dough Prove level 1 and prove for a further 30 minutes.

After proving do not remove the dough from the oven, select the Bread Baking function at 220°C with a high level of [added steam](#) and bake for 30 minutes.

When cooked, remove the bread from the oven and place on a cooling rack for 20 minutes before cutting.

Notes

Ensure that your bread comes out perfectly by adding steam throughout the baking process, for a crisp, glossy crust and moist crumb. [Click here](#) to find out more.

Waiting for bread to cool is difficult because it smells so good, but the wait will make the bread easier to cut.