

Basic White Loaf

Serves 8

Making your own bread is so simple and Le Creuset Cast Iron ensures the perfect bake because it distributes heat gently and evenly ensuring the bread will rise perfectly and have a beautiful golden crust.

Preparation time: 15 minutes (plus 2 hours rising time)

Cooking time: 40 minutes

INGREDIENTS

Basic White Dough

500g strong white flour

7g easy action dried yeast or 15g fresh yeast

1 teaspoon salt

1 tablespoon olive oil

300-325ml cold water

Poppy seeds

METHOD

Perfect for this is: Le Creuset Signature Round Casserole

Oven temperature 210°C/ Fan 190°C/ Gas Mark 7

1. Pre-heat the oven to Fan 40°C
2. Place the casserole in the oven to warm through gently.
3. To begin making the bread, place the flour, yeast, salt, and water in a bowl and mix to form a sticky dough.
4. Knead on a floured surface for 10 minutes until the dough is elastic in texture.
5. Leave the dough covered to enable it to rise until it has doubled in size, this will take approximately 1-2 hours.
6. After having risen, knock the dough back and knead for 3 minutes and shape into a ball.
7. Remove the casserole from the oven and grease lightly with rapeseed or coconut oil.
8. Increase the oven temperature to 210°C/ Fan 190°C/ Gas Mark 7.
9. Place the dough in the casserole dish and replace the lid and leave until doubled in size (approximately 1 – 1 1/2 hours). The residual heat from the casserole acts as a proofing oven, ensuring an even and well risen dough.
10. Once risen, brush the bread with water and sprinkle with a teaspoon of poppy seeds to glaze.
11. Place into the oven to bake for 30 minutes until golden brown and with a lovely crust.