

RECIPE Buttermilk Batch Bread

Ingredients quantity

Strong white flour 575g

Water 202g

buttermilk 202g

salt 12g

yeast 12g

Method.

1. Mix the flour and salt in a clean bowl. Crumble the yeast into the flour, then add the buttermilk.
2. Bring the dough together with your hands or with a spatula. Turn the dough out on a clean surface and knead for approximately 10 minutes. The dough should be soft and elastic.
3. Place the dough in an oiled bowl, cover with a damp tea towel leave to prove for 90 minutes.
4. Turn the proved dough out and knock it back. Divide the dough into four equal portions, approximately 450g each. Shape each portion of dough into a rough round and leave them to rest. Once the dough has rested, roll each portion of dough into a tight round and place onto your baking tray in a 2×2 pattern, allowing each portion of dough to just touch each other. Cover and allow to prove again for 60-90 minutes. Preheat the oven to 220°C/200°C fan/gas mark 7. Place a roasting tray into the base of the oven.
5. When ready to bake, place the loaves into the oven and pour water from a boiling kettle into the hot roasting tray; this should release a blast of steam.
6. Bake the loaves for about 35-40 minute