

## (Class 311) Herb Bread

500g Strong White flour plus extra for dusting

10g salt

15g dried yeast

75 ml olive oil

300 ml water

1 pack fresh basil

1 pack fresh coriander

1 pack fresh dill

Makes 2 Loaves

Preheat the oven to

220<sup>0</sup>C/425<sup>0</sup>F/Gas mark 7

Line a baking tray

Put the flour, salt, yeast, olive oil and water into a bowl and, using your hands, mix together for 3 minutes. When the dough has formed, tip out onto a lightly floured surface and using your fingers and the heel of your palm, knead for 6 minutes. Put the dough back in the bowl and leave to rise for 1 hour.

De-stalk all the herbs, rip them up roughly and mix them into the dough. Divide the dough into two pieces and shape each into a ball. Flatten slightly with your hands and cut two slashes across the top of each one. Place on the baking tray and bake for 30 minutes. Transfer to a wire rack and to cool.

(only 1 loaf required for entry)