Walton Breck White

Recipes by the Homebaked Chefs

The Walton Breck White

Ingredients

- 1kg Strong White Bread Flour
- 40g fresh Yeast
- 20g Salt
- 20g Butter
- 600g tepid Water

1. Measure flour and salt into a mixing bowl, using finger tips, crumble in fresh yeast and butter.

2. Make a well in the center of the mixture and then add two-thirds of the water. Create a claw with your hand and get stuck in. Working your way from the center of the bowl outwards until the whole mixture is incorporated into a sticky dough.

3. You will know when the mix is ready when all the sides of the bowl are clean!

4. Take the mixture out onto a working surface, add a little flour and begin to knead the dough until stretchy and elastic. You are looking for a clear dough, smooth and soft, so I'm afraid you have to knead knead knead!

5. Once clear and smooth, leave underneath a bowl for it's first rise for one hour.

6. Come back to the dough and you should see it has doubled in size. Now gently knead the dough releasing all the air that has built up in it's first proving. Cut the dough in half. You should get two 900g loaves out of this mix. Ball up/shape as you like and pop into two greased tins. Cover with tea towel and allow the dough to rise up to fill the tins.

7. Pop the bread into an oven at 230 degrees and add a splash of water to the oven or a tray of ice cubes to create a blast of steam that you will need to create a crust.

8. Wait for 40 mins before you open the oven and see that bread has risen and should have a nice crust and colour. It's up to you to cook for a further 10 minutes if you like your bread dark.

9. Take bread out of tins and leave to rest on cooling wire for at least 20 minutes.

10. Dig into your freshly made loaf, relax and enjoy what you have made!

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