



RECIPE OF THE MONTH



White Cob Loaf

A crusty white cob loaf that can be made quickly and easily using just the most basic of ingredients.

Bread Dough

- 500g strong white flour
- 7g sachet of fast acting yeast
- 3tbsp of vegetable oil, eg. olive
- 300ml water
- 2tsp salt
- A little strong white flour for dusting

Method

- Mix the flour, salt and yeast together in a large bowl
- Make a well in the centre, add the oil and water, and combine. If the dough is a little stiff add more water and mix well
- Turn out onto a lightly floured work surface and knead thoroughly until the dough is smooth
- Place the dough in a lightly oiled bowl, cover with clingfilm and leave to rise for an hour until doubled in size
- Line a baking tray with baking parchment. Knock back the dough and mould into a ball shape
- Place the dough onto the baking tray and leave to prove for a further hour until doubled in size
- Heat the oven to 220°C / gas mark 7
- Dust the dough with flour and cut a cross into the top with a sharp knife
- Bake for 25-30 minutes until golden brown. Tap the bottom of the loaf to ensure it sounds hollow.
- Allow to cool on a wire rack