

# BASIC BREAD MIX

## INGREDIENTS

500g strong Bread Flour  
9g Fast Action Yeast  
325ml Warm Water  
15ml Olive Oil  
20g Salt

(This recipe will make; 6 pizza bases, 8 naan breads, 2 large loaves, 6 baguettes, 15 bread rolls).

## METHOD

Mix the Warm Water, Oil and Yeast together in a jug.

Mix the Flour and Salt together in a mixer with a dough hook attachment.

Combine the 2 and beat for 10 mins.

Transfer to a clean bowl, cover with a damp cloth or cling film and leave to prove (double in size) in warm place 30-40 Degrees C for an hour and a half.

Turn out onto a clean floured surface and knock back for 1 minute. Shape, cover and leave to prove again for another hour and a half. Cook as needed