

## Kitchen Garden at Collingwood College 2020

Name of Recipe: Herbed mini loaves (1 per student to T/A)

Pre-heat the Oven to 200 O.C (degrees Celsius).

Allow 40 minutes to 1 hr for the 1<sup>st</sup> rise in a warm area (not hot) in the kitchen.

Once the loaves are formed/platted and placed on the baking trays/moulds, allow 15 minutes for the 2<sup>nd</sup> rise **before** placing trays into the oven to cook.

Bake: 10-15 minutes

What to collect	What to do
Stand mixer with dough hook <b>OR</b> Bowls Wooden spoon Baking trays Metric Measuring scales Metric Measuring spoons Pastry brush Clean tea-towel Oven mitts Cake cooling rack  400gm unbleached strong flour 100gm wholemeal strong flour 1/2 tbsp instant yeast 1/2 tbsp salt 1 x tbsp olive oil  300 ml lukewarm water  Flavour for the dough: 2 + tsp finely chopped thyme/rosemary  Optional decorations: Sesame seeds, poppyseeds, sunflower seeds, pumpkin seeds	<ul style="list-style-type: none"><li>• Collect your ingredients and equipment.</li><li>• Turn on the oven to 200 OC.</li></ul> <p><b>With Electric mixer</b></p> <ul style="list-style-type: none"><li>• Measure all dough ingredients (&amp; herbs) into the bowl and place under the stand mixer, attach the dough hook. Turn the dough hook on lowest speed for 10-15 mins to knead the dough well. Place in lightly oiled bowl in a warm position, cover with tea towel, leave to double in size.</li></ul> <p><b>OR BY hand</b></p> <ul style="list-style-type: none"><li>• Measure all dough ingredients into a large bowl (&amp; herbs), make a well and mix in the warm water/olive oil with a wooden spoon. Bring dough together and then tip onto a clean bench and knead well for 10 minutes. Place in lightly oiled bowl in a warm position, cover with tea towel, leave to double in size.</li><li>• Knock back the dough and knead until tight.</li><li>• Divide dough into 4 dough (1 per student) and with your hands shape as you wish to make.</li><li>• Put shape into mould or onto oiled/floured trays. Paint the top of each one with a bit of oil (optional-decorate with seeds) leave to rise for 10 minutes.</li><li>• Transfer to the oven and bake 10-12 mins. The bread should be golden brown.</li><li>• Cool on wire rack. Wrap when cool for T/A.</li></ul>

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