Fougasse

Serves: 24 – 30 tastes
Source: Bread from around the world, Ingram & Shapter

Ingredients	Equipment
450g white bread flour	Measuring scales
1 teaspoon salt	Measuring cups and spoons
10g dry yeast	Large and small mixing bowls
280ml lukewarm water	Wooden spoon
15ml olive oil	Measuring jug
	Baking Paper
2 tablespoons chopped mixed	Oven trays
fresh herbs from the garden	Knife
100g diced tasty cheese	

What to do:

- Cover 2 baking trays with baking paper
- Gently combine yeast, oil and warm water in a small bowl. Set aside for 10 minutes.
- Mix the flour and salt together in a large bowl, and make a well in the centre
- Pour in the yeast mixture, and mix to combine.
- Tip the dough on to a work surface and knead for 10 minutes, or until the dough feels smooth.
- Place the dough in a lightly oiled bowl, cover with cling wrap and leave it to rise – for about an hour.
- Preheat oven to 200 degrees
- Turn the ball of risen dough onto the work surface sprinkle over the herbs and cheese - knead to combine.
- Divide into 6 even portions
- Form each portion into a slightly oval shape. And then flatten each piece of dough with a rolling pin, keeping the oval shape and then place the flat portions of dough on the baking trays
- Using a sharp knife, make 4 diagonal slashes right through the dough on each loaf, then pull each end of the loaf, stretching it - so that it resembles a ladder
- Cover with a clean tea towel and allow to rise for 15 minutes
- Brush with olive oil and place in the oven
- Bake in the oven for 20 minutes – or until lightly browned. Bread should sound hollow when tapped on the base. Serve.