



EASY NO-SALT BREAD



SERVINGS:
1 LOAF



TIME:
3 HOURS



DIFFICULTY:
LOW



COST:
££££

Ingredients:

- 500g strong white flour, plus extra for dusting
- 3 tbsp olive oil
- 300ml warm water
- 7g sachet fast-action yeast

SCAN ME



Method:

1. Add the flour & yeast into a large mixing bowl & stir
2. Make a well in the center of the flour & add the oil and water
3. Mix together with a wooden spoon & then use your hands to fully combine
4. Lightly flour a clean work surface & tip out the dough. Knead for around 10 minutes, until satin-smooth
5. Lightly flour your mixing bowl & pop the dough back in. Cover with cling film
6. Leave to rise for 1 hour (until doubled in size) or place in the fridge overnight
7. Tip the dough out onto a clean, lightly floured surface
8. Knock back the dough (punch the air out and pull the dough in on itself)
9. Flip the dough over & gently shape it into a ball. Pop onto a lined baking tray (baking parchment or foil is fine)
10. Place the mixing bowl over the dough & leave to rise for 1 hour
11. Around 20 mins before the dough is ready, heat your oven to 220c/200c fan/gas 7
12. Dust your loaf with some extra flour & then use a sharp knife to cut a cross (about 6cm long) across the top of your loaf
13. Bake for 25-30 minutes, until the loaf is golden brown
14. Cool on a wire rack.