

White Bread

600g	Strong flour
37g	Milk powder
15g	Lard
7.5g	Salt
10g	Sugar
23g	Yeast
360g	Water warm



Large mixing bowl
Medium mixing bowl
Weighing scales
Measuring jug
Spoon



Put flour, milk powder and salt into large mixing bowl. Rub in lard until fully mixed.

Put warm water into another mixing bowl, add the yeast and stir until the yeast has dissolved.

Make a well in the centre of the flour mixture using your hand. Put the sugar and yeast mix into the well. Mix into a dough until all the flour is off the sides of the bowl.

Knead this mixture onto a floured bench for about 5-10 mins until the dough is smooth.

Place the dough into a clean mixing bowl and cover with oiled clingfilm. Put in a warm place to rise (about 20 minutes).

When the bread has doubled in size it is time to “knock back” the dough (removing the air), stand 5 mins to recover. Mould the dough into shapes as desired.

Egg-wash with care, leave to rise for about 20 mins.

Bake in the oven at Gas Mark 6