



COOKING PASSION SINCE 1877

White Cob Loaf



INGREDIENTS

400g **strong white flour**
8g salt
8g fast action yeast
30g unsalted softened **butter**
280-300 ml water
extra virgin olive oil

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Put the bread flour in a bowl, and add the salt on one side and yeast on the other. Next, add the butter and mix with your hands. Slowly add the water to this until you have a soft dough. You might not need all the water or may need a bit more.

Now knead the dough by hand or in a stand mixer for 8-10 minutes until the dough is stretchy and smooth. Put a few drops of oil in a bowl and place the dough in it. Cover and let it prove for an hour or until its doubled in size.

Now transfer the dough on a clean work surface and work through getting all the air out of it. Now with the palm of your hands fold the dough inwards and shape it into a ball. Place this on a baking tray with some baking parchment and cover it in a plastic bag or a big bowl. Let it prove for an hour or until doubled in size.

Pre-heat the oven, using the bread baking setting at 200° C. Also turn the steam function on at medium. Bake the bread for 30 minutes until golden. Another way to check if the bread is done is by knocking on the bottom of the bread and if it sounds hollow then it's done.

Leave it on a cooling rack for 15 minutes before cutting into it.