**Bread Recipe**

Recipe provided by Andrew O’Hara
Head Baker at Phillippa’s Bakery

---

**Ingredients**

- 500g bakers flour
- 10g salt
- 5g dried yeast (or 10g fresh yeast)
- 320ml warm water

**Method**

Pre-heat oven for 1 hour on 250 degrees.

Place all the ingredients in a large bowl. Mix until combined, knead until smooth. Cover, place in a warm spot and leave to double in size for 1 hour.

Knock back dough to original size. Cover and let rise again for 30 minutes in a warm spot.

Divide dough into 8 even pieces, roll into shape. Place on lightly oiled trays sprinkled with semolina.

Place in oven. Turn the oven down to 210 degrees. Bake for 12 minutes or until golden.

**Tip**

Placing a tray of ice in the bottom of the oven creates steam which gives a good crust.