



BUTTERMILK BREAD

 10 min.  2 hrs.  easy  Complete recipe 1 loaf - 12 slices


Preparation

INGREDIENTS

180 g buttermilk
200 g water
2 tsp dried instant yeast or 20 g fresh yeast, crumbled
20 g butter, melted, plus extra for greasing
500 g baker's flour, plus extra for dusting
1 tsp salt
mixed seeds, for sprinkling

USEFUL ITEMS

deep-sided loaf tin, silicone bread mat, plastic wrap or kitchen towel, large bowl, pastry brush, wire rack

1. Place buttermilk, water and yeast into mixing bowl and heat **3 min/37°C/speed 1**. Meanwhile, grease a deep-sided loaf tin and set aside.
2. Add baker's flour and salt and mix **6 sec/speed 6**, then knead **Dough**  **/3 min**.
3. Transfer dough onto silicone bread mat or floured work surface and work into a ball. Wrap in silicone bread mat or place into a bowl and cover with plastic wrap or a kitchen towel. Leave to prove in a warm place until doubled in size (approx. 30 minutes).
4. Preheat oven to 200°C. Knock down dough, then transfer into prepared loaf tin. Leave to prove for a further 20-30 minutes.
5. Brush with melted butter, sprinkle with mixed seeds and bake for 45 minutes (200°C) or until golden brown. Bread should sound hollow when tapped on the underside of loaf.
6. Allow to cool in tin for 5 minutes then transfer onto a wire rack. Serve warm or allow to cool completely before transferring into a sealable container until ready to use.