







EASY EVERYDAY WHITE BREAD (TM6, TM5)

 15 min.  5 hrs. 10 min.  easy  12

INGREDIENTS

20 g grapeseed oil, plus extra for greasing
300 g water, plus extra for brushing
2 tsp dried instant yeast or 20 g fresh yeast
1 tsp caster sugar
600 g baker's flour
2 tsp sea salt
2 tsp bread improver
white sesame seeds, for sprinkling



USEFUL ITEMS

loaf tin (25 x 9 x 11 cm), ceramic or glass bowl, kitchen towel, pastry brush, wire rack

THERMOMIX PARTS

measuring cup

Preparation

1. Grease a loaf tin (25 x 9 x 11 cm) and set aside.
2. Place water, yeast and sugar into mixing bowl and warm **2 min/37°C/speed 1**.
3. Add 20 g grapeseed oil, flour, salt and bread improver and knead **Dough**  **/6 min**.
4. Lightly oil a ceramic or glass bowl. Transfer dough into oiled bowl and cover with a kitchen towel. Leave to prove in a warm place until doubled in size (approx. 1½ hours).
5. Place proved dough back into mixing bowl and knead **Dough**  **/30 sec**.
6. Transfer dough into loaf tin, then brush the top of dough with a little water and sprinkle with sesame seeds. Cover with a kitchen towel and leave dough to prove again until it has risen to the top of the loaf tin (approx. 3 hours).
7. Place into a cold oven and bake for 30-35 minutes at 200°C, or until bread sounds hollow when tapped on the underside. Allow to cool in tin for 5 minutes, before transferring to a wire rack to cool completely. Slice bread and serve.

TIPS

- To assist dough with proving in cooler temperatures, warm up a thermal serving bowl or other large bowl by filling with hot water, then drying. Place dough into the warm thermal bowl, cover and leave dough to prove.
- For a crunchy crust, after cooling in loaf tin for 5 minutes, carefully remove bread then place onto a baking tray (30 x 20 cm) and bake for an additional 3 minutes (200°C).
- To make bread rolls, shape into 10 bread rolls in step 6 and place onto a baking tray instead of into a loaf tin. Proceed as per recipe, baking for 20-25 minutes (200°C).

- You can find bread improver in the baking aisle of most major supermarkets.