

Marcus' Basic Bread Dough



Ingredients

Serves 2

1 cup plain flour
100ml warm water (approx.)
1 ½ teaspoons dried yeast
1 pinch salt
1 tbsp oil

This basic recipe can be used for Flatbread, Chorizo bread, and Focaccia.

Method

Add the yeast to the warm water and stir. Set aside for 5 minutes to activate

In a mixing bowl add the flour, salt and oil.
Start mixer and add water to make a soft dough.
Depending on the flour it might take more or less, so you need to pay attention.

Mix for 20 minutes.

Turn out onto the bench and hand mould until the dough firms up. Shape into a ball and cover it in a bowl with plastic then leave to proof for approx. 15-20 minutes.

Turn out onto a bench and mould it into what you are making eg flat bread, chorizo bread or focaccia.

Bake for approx. 25 minutes... pay attention so you don't burn it or underbake it.