

Crumb bread |

Recipe for 1 loaf

Description

This traditional bread, once shaped, is always baked in a mold.

Note

If you've had your flour at home for several weeks, this will improve the kneading of your dough. This improves water absorption, for better results.

Ingredients

Bread dough

- 600 Gr Flour
- 9 Gr Salt
- 9 Gr Olive oil
- 7 Gr Dry yeast
- 420 Ml Warm water

Preparation

- Preparation time **15 mins**
- Preheat your **oven** at **400 F°**
- Resting time **120 mins**

Bread

In the bowl of a food processor, dissolve the yeast in the warm water. Add flour and blend until smooth.

Add the oil and knead until the dough is no longer shiny. Add the salt and knead for a few more minutes.

Remove the dough from the bowl, shape into a ball and leave to rest in a bowl covered with cling film for an hour, or until doubled in size.

Deaerate the dough and leave it in the bowl for a second rest, still covered with cling film to prevent it from drying out.

Shaping

Deaerate the dough again, and roll it into a large sausage. Place in a cake tin, cover with cling film and leave to rest for around 30 minutes, then bake at 400°F for 30 to 40 minutes.

Bon appétit!