

BREAD DOUGH



Preparation : 10 min + 3 hr - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

Ingredients : 1 pain

- 3 and 1/4 cups All-purpose flour - 4 tbsp Sunflower oil - 3/4 tsp Granulated sugar - 4 tbsp fresh yeast -
1 and 1/2 tsp salt - 1 and 1/4 cups water

1. Pour the flour, salt and granulated sugar into the bowl with the dough blade. Blend.
2. While the machine is running, dissolve the yeast in the water and pour it in through the feed tube.
3. Continue blending for 1 minute. Stop when the dough forms a ball.
4. Allow to rest for half an hour in the food processor bowl, leaving the pusher in place. Knock down* the dough by pulsing 3 or 4 times. Dust with flour and place in a cake mold. Leave to prove* for approximately 2 hours.
5. Bake in an oven preheated to 410°F (gas mark 6-7). Eat as soon as it is cool.

Chef's tip :

For a crustier loaf, leave in the oven 10 minutes longer. If the dough fails to form a ball, add a little water.

