

Rustic Bread

Ingredients

Makes 8

- 250g strong white bread flour
- 1 tsp fast acting dried yeast
- 1 tbsp olive oil, plus extra for drizzling
- 200ml sparkling water
- Chopped herbs and salt to serve



Method

1. Heat oven to 220C/fan 200C/gas 7.
2. Mix together the flour, yeast and 1/2 tsp salt. Add the oil, then pour in the water gradually, adding enough to make a soft dough.
3. Knead the dough on a lightly floured surface for about 4-5 mins until the dough feels strong, bouncy and has a silky feel to it.
4. Cut the dough into 8 pieces, then roll out into rough rounds about 16-17cm in diameter. (Don't pile them on top of each other or they will stick together.)
5. Lay the breads on the sheets and let them sit for 3 mins, then scatter with herbs, salt and pepper and drizzle with olive oil.
6. Bake for 8-10 mins until puffy and golden.