

Italian Bread

Makes 4 loaves

INGREDIENTS

4 ½ Cups Bread Flour
2 TBSP Wheat Flour
1 ½ tsp yeast
1 TBSP sugar
2 tsp salt
2 TBSP melted butter
1 ½ cups warm water



DIRECTIONS

1. Mix together flour, yeast, sugar and salt. Add butter and water and mix together until soft (15 mins)
2. Let rise 1 hour - knock down, and let rise another 1 hour
3. Cut into 4 equal parts and let relax for 20 minutes covered
4. Stretch and roll out longways. Roll and seal the seam. Continue rolling stretching as you go to make the loaves the correct length. Place seam down, and tap the sides a little.
5. Spray with oil and cover with saran. Let rest for another 1 ½ hours.
6. Spray with water and add sesame seeds - spray again.
7. Bake in preheated oven at 450 - spraying the oven walls with water 2 times 30 seconds apart
8. Bake 20 minutes until the crust is golden brown.

