More than 1 hour

Makes 1 x 20CM LOAF (10-12 slices)

Ingredients:

- 1 cup (250ml) lukewarm water
- ¼ cup (60ml) room temperature milk
- 1 sachet (10g) instant dry yeast
- 2 Tbsp (26g) white sugar
- ¼ cup (60g) unsalted butter, melted and cooled + extra for greasing
- 1½ tsp (7ml) salt
- 2½ cups (375g) brown bread flour (white bread flour works too)
- 1 egg, whisked

Method:

1. Preheat oven to 180°C and grease a 20cm loaf tin with butter or oil.
2. Whisk water, milk, yeast and sugar together.
3. Cover bowl and let it sit for 15 minutes or until it bubbles.
4. Add butter, salt and 1 cup flour.
5. Mix until it all comes together, about 30 seconds.
6. Scrape down the sides of the bowl, then add remaining flour.
7. Gently knead the dough (by hand or using a stand mixer) until it comes together and starts to pull away from the sides of the bowl.
8. Turn out onto a floured surface and knead for 8-10 minutes, until the dough looks smooth and an indent created with your fingertip bounces back slightly.
9. Transfer into a lightly oiled bowl (make sure to coat all sides) and place clingfilm directly on the dough.
10. Leave to rise in a warm place until doubled in size (1-2 hours).
11. Lightly "knock down" dough (fold it in on itself multiple times) to release the air.
12. Gently roll dough out onto a floured surface into a rectangle shape about 2cm thick.
13. Roll it up into a tight log, pinch the seam closed and tuck in the corners.

14. Place in loaf tin, seam side down.
15. Brush with egg, cover with a tea towel and allow to rise for 30-60 minutes.
16. Bake for 30-45 minutes or until golden-brown. (If you gently tap on the loaf, it should sound hollow).
17. Cool on a wire rack for a few minutes, then slice and serve.
18. Store in an airtight container or covered in clingfilm for 2-3 days.
19. Keeps in the fridge for a week or in the freezer for up to a month (slice before freezing).