More than 1 hour Makes 1 x 20CM LOAF (10-12 slices) Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1 cup (250ml) lukewarm water
- ¹/₄ cup (60ml) room temperature milk
- 1 sachet (10g) instant dry yeast
- 2 Tbsp (26g) white sugar
- ¹/₄ cup (60g) unsalted butter, melted and cooled + extra for greasing
- 1¹/₂ tsp (7ml) salt
- 2¹/₂ 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).