

More than 1 hour

Makes 1 x 22cm loaf

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Ingredients:

- 5 cups (750g) white bread flour
- ½ tsp (7ml) salt
- 1 Tbsp (15ml) sugar
- 1 packet (10g) instant yeast
- 1 tsp (5ml) chilli flakes
- 1½ cups (375ml) lukewarm water
- 2 spring onions, finely chopped
- 1 can (400g) corn kernels, drained and patted dry
- ½ punnet (10g) fresh parsley, chopped
- 1 egg, whisked
- ¼ cup (60ml) canola or sunflower oil
- Butter, for serving

Method:

1. Combine flour, salt, sugar, yeast and chilli flakes in a bowl.
2. Add water to make a sticky (not wet) dough.
3. Dust a surface with flour and knead dough for 6-8 minutes or until smooth and elastic.
4. Roll dough out roughly, sprinkle with spring onion and corn and parsley, and knead lightly (just enough to incorporate).
5. Place dough ball in a greased bowl, cover with clingfilm directly on its surface, and leave to rise for 1 hour.
6. Bring a large 6-8L pot of water to a simmer. (Check that the bowl you'll be using fits inside the pot.)
7. Place dough ball in a medium-size (20-22cm) greased metal bowl, and place it in the pot – the water should not come more than halfway up the side of the bowl.

8. Cover pot and steam bread gently for 1 hour or until cooked through. (Note: the bread does rise a bit so you'll need a lid that won't keep it down.)
9. Remove bread from pot and cool slightly, it should feel light for its size and sound hollow when you tap on it.
10. Serve straight out of the steamer with butter for best results.