



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Ciabatta - adapted from Betty Crocker New Addition Cook Book

2 scant tablespoons active dry yeast
1 ½ cups warm water
3 ¼ cups unbleached all purpose flour
1 teaspoon sea salt
1 tablespoon extra virgin olive oil

Place yeast in bowl of stand mixer
Add water, mix together then allow yeast to soften for 10 minutes.

In a separate bowl, stir flour and salt together.

After the yeast is soft and frothy, add olive oil and mix
Add flour and salt mixture.
Using dough hook, knead dough for 10 minutes

Dough will be soft and sticky

Pour a glug of extra virgin olive oil in the bottom of a clean bowl.
Place bread dough in bowl coating the bottom then turn it over so all of the dough is covered.
Cover with a clean tea towel and allow it to raise for 1 hour.
Punch the dough down, turn it over, cover again and allow dough to raise 40 minutes
After 40 minutes, turn dough out on to flour surface and divide into 2 pieces.
Carefully shape the dough into 2 loaves
Dust tops with flour and allow the loaves to rasiie until doubles in bulk

Preheat oven 375°F

Check at 30 minutes - loaves should be golden and sound hollow when tapped on the bottom

THE LOVE: Don't be put off with how sticky the dough is. I use a rubber spatula to move the dough and grease my hands with a little olive oil to shape the loaves. Take your time...