

Bruschetta

Ingredients for Bread:

250g Strong Plain White Flour
150ml Warm Water
50g Butter
7g (1 Sachet) Fast Acting Easy Blend Dried Yeast
½ Teaspoon Coarse Sea Salt: School to Provide
½ Teaspoon Caster Sugar
Milk / Egg Glaze: School to Provide



Ingredients for Topping:

250g Ripe Tomatoes
30ml to 50ml Extra Virgin Olive Oil
15ml Balsamic Vinegar
6 to 8 Fresh Basil Leaves
2 Garlic Cloves
½ Small Onion
Pinch of Salt: School to Provide
Pinch of Pepper: School to Provide



You will need to bring a container to take your bruschetta home in.

Method:

1. Preheat oven to 220°C / Gas Mark 7.
2. Weigh and measure out all ingredients accurately.
3. Measure out the warm water precisely using a jug on the weighing scales. Add the yeast and sugar to the warm water and stir. Put the mixture to one side.
4. Sieve flour into a bowl.
5. Cut the butter into small even size pieces using a round bladed knife and place in the bowl with the flour. Use your fingertips to rub the butter and flour until the mixture resembles breadcrumbs. Shake the bowl and any lumps will rise to the top.
6. Add salt.
7. Add the warm water and yeast mixture carefully into the bowl a little at a time; mix with a round bladed knife. Gather dough together and turn onto a floured table. (Soak bowl so that it is easier to wash up).
8. Knead the dough with your hands for 10 minutes to form a soft elastic dough.
9. Place dough on a baking tray, cover with oiled cling-film and leave to prove in the grill compartment of the cooker for 10 to 20 minutes.
10. While the dough is proving, prepare the ingredients for the bruschetta topping.
11. Cut the onion into small even size pieces and crush only one of the garlic cloves.
12. Coarsely cut the tomatoes.
13. Finely cut the basil.
14. In a large bowl, mix the onions, tomatoes, garlic and basil, taking care not to mash or break up the tomatoes too much. Add the balsamic vinegar and 40ml of the extra virgin olive oil (you are saving the rest to brush onto the cooked and cut bread). Season with salt and pepper to taste. Mix again.
15. Cover and chill for as long as possible in the fridge. This will allow the flavours to soak and blend together.
16. Once the dough has had time to prove, remove the cling-film.
17. Roll the dough into an oblong shape.
18. Glaze with egg / milk glaze.
19. Bake for 15 to 25 minutes until golden brown. To test the loaf is fully cooked tap the bottom and it should sound hollow.
20. Leave to cool on a cooling rack.
21. Slice the bread into 1 cm thick slices using a bread knife. Toast under the grill on both sides.
22. Peel the remaining garlic clove and lightly rub onto the toasted bread. Brush the remaining olive oil onto one side of the bread. Add the prepared topping.
23. Serve.

