

## Seeded loaf

“ *Family size or as individual rolls, discover a taste for homemade bread. And for a modern twist, sprinkle with some poppy seeds or sesame seeds before cooking!* ”

For: one 800 g loaf of bread

Time: 15 minutes + 1 hour 30 resting time

Cooking: 30 minutes

Difficulty: ★★★

Accessories:



## Ingredients

500 g cereal bread flour  
1 level tbsp salt  
10 g dried baker's yeast  
300 ml lukewarm water  
Oat flakes to decorate

## Preparation

- 1-** Pour the flour, salt and baker's yeast into the stainless steel bowl then insert the kneading attachment and place the lid on Wizzo. Run the machine for a few seconds at speed 1 to fully blend the mixture.
- 2-** Add the water through the opening in the lid, then knead for 8 minutes, at speed 1.
- 3-** Cover the dough with a tea towel and leave to rest for 15 minutes in a warm place so it can start to rise.
- 4-** Place the dough on a floured surface. Flatten the dough by hand into a square. Bring the points towards the centre, then re-flatten the dough, and repeat.
- 5-** Shape into a long loaf. Put the loaf into a 25 cm long tin. Lightly moisten the surface of the loaf and sprinkle with oat flakes. Cover the dough with a damp tea towel again and leave to rise for 1 hour in a warm place.
- 6-** Then make a cut 1 cm deep along the length of the loaf.
- 7-** Put the loaf in a preheated oven at 240 °C, with a small container full of water to help form a nice golden crust.
- 8-** Bake for 30 minutes, allow to cool and ... enjoy!