Riccardo's Bread

This is my all time favourite bread recipe because it is so easy and adaptable. An Irish friend of mine is married to an Italian and he made it one time when I was visiting. It was delicious.



Ingredients

- 500g plain flour
- 500 ml water, it doesn't need to be warm
- 1 sachet of fast action yeast (approx 7g)
- 1 tsp salt
- 1 tsp honey

Flavourings: either

- 2 tbsp thyme
- 2 tbsp rosemary

- 2 tbsp sun-dried tomatoes, chopped
- 2 tbsp olives, chopped
- You really can experiment with this bread and add what you like.

Method

1. Heat oven 200ºC.
2. Grease a 20cm square tin, I use a silicone one because it is so much easier.
3. In a large bowl measure out the flour, salt, yeast and your choice of flavouring.
4. Stir in the water gradually with a wooden spoon, adding the honey as you stir.
5. Your mixture should be the consistency of porridge.
6. If using a traditional baking tin, leave the mixture in the bowl, covered with a damp tea towel somewhere warm to rise for 30 min. If using a silicone baking tin, pour mixture straight in, cover and leave to rise.
7. Beware this mixture has been known to bubble over, so keep an eye on it.
8. After 30 min sprinkle the top with some flaked salt and slug of olive oil, if using a silicone dish, or transfer to your prepared baking tin and do the above.
9. Bake in a hot oven for 30 min or until brown and crispy.
10. When it is ready take it out of the oven and if using a silicone tray, turn out on to a cooling rack immediately as the bread will sweat if left in it.
11. Leave to cool slightly before cutting.
12. Add your choice of topping. It also is great toasted with roasted tomatoes, similar to bruschetta.



Thanks Riccardo!