

## Peter's Bread – basic

300g strong flour  
1 level teaspoon salt  
7g / 3 teaspoons fast-acting dried yeast  
180 ml tepid water

Mix the salt into the flour, then add the yeast and mix again.

Add the water and mix to a pliable dough.

Knead the dough on a board by stretching it out and pressing it back again, for 10 minutes (approx)

Place the smooth ball of dough in the bowl, cover with a cloth.

Leave to rise in a warm place 30 minutes.

Shape into small loaves or bread rolls.

Bake at once in hot oven 200c /Gas 7 until golden brown. 15 -20 minutes (approx.)

OR

Leave to rise again for 30 minutes then bake.