



Herb Bread in Flowerpots

SERVES: 16 small flowerpot loaves

INGREDIENTS:

- 2 tbsp mixed herbs (such as rosemary, oregano, basil, thyme), finely chopped
- 800g unbleached plain white flour, plus extra for dusting
- 200g plain wholemeal flour (or use more wholemeal and less plain)
- 2 tbsp dry active yeast
- 1 tbsp salt
- 2 tbsp olive oil, plus olive oil spray
- 2 tbsp bran (optional)
- 600ml lukewarm water
- ½ cup milk
- Mixed seeds for topping (optional)



METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place the herbs, plain and wholemeal flours, yeast, salt, olive oil, bran (if using) and lukewarm water in a large bowl.
3. Stir to combine until a heavy dough has formed, then knead the dough for 5 minutes.
4. Oil the other large bowl with olive oil spray and transfer the dough to the bowl. Cover with a clean tea towel and set aside to prove for about 1 hour or until double in size.
5. Preheat oven to 200C
6. Tip the dough onto a well floured work surface and punch it to remove the air.
7. Divide into 16 even sized portions and knead for 2 minutes.
8. Spray the insides of the pots with olive oil spray and sprinkle the oiled surface with flour, shaking out any excess.
9. Transfer the dough to the flowerpots and set aside to prove a second time, about 30 minutes.
10. Brush the top of each mini-loaf with milk and top with the mixed seeds, if using.
11. Transfer the pots to the oven and bake for 15 minutes
12. Gently tip the bread out of the pots and transfer to the baking tray
13. Return the bread to the oven and bake for a further 5 minutes, or until the loaves sound hollow when tapped on the bottom.
14. Cool the mini-loaves on a wire rack before serving.