

Cooking workshop series

UN PLANT DE TOMATE À LA FOIS

Herb bread

Ingredients

- 6 1/2 cups bread flour (825 g)
- 2 Tsp yeast (active dried yeast)
- 2 1/2 cups warm water
- 3 Tbs oil
- 3 Tbs sugar
- 1 Tbs salt

Optional

- Herbs & spices (basil/garlic, rosemary, sage, thyme)
- Nuts
- Dried fruits

Steps

(Quick yeast bread)

Mix 4 C flour & yeast in a large bowl.

In a separate bowl, heat water, oil, sugar & salt to lukewarm in microwave.

Add all at once to flour mixture and beat till smooth.

Mix in enough flour to make a soft dough (2 - 2 1/2 Cups).

Mix well until dough is soft and slightly sticky. Let rest in the bowl for about 10 minutes.

Knead the herbs in the dough and shape into small balls. Place on greased baking sheet to rise until doubled in size. (approx 45 Mins).

Preheat oven to 400 degrees.

Bake for 12-15 minutes and let cool on a wire rack.

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