

Christmas Star Bread Recipe

Skills: Weighing and measuring, testing readiness, selecting and using correct chopping board, bridge hold and claw grip, using the oven, kneading, basic bread baking

Ingredients

Base

500g strong bread flour
2 tsp sugar
1 tsp salt
2 sachet of yeast
1 tbsp oil
150ml warm water

Fillings

125g cheddar cheese
5 tbs tomato puree
1x5ml mixed dried herbs
4 tbs pesto

Equipment

Mixing bowl
Scales
Round-ended knife
Sieve
Baking sheet
Silicon paper
Rolling pin
Teaspoon
Tablespoon
Flour dredger

Container

Method

Order Task Special points

- 1 Switch on oven. Line baking sheet. 180 C fan oven
- 2 Add flour, yeast, oil, sugar and salt to bowl

3 Gradually add warm water (boiling+cold water) *** you may not need all the water***

4 Mix to form a dough and knead for approx. 5 mins. Put somewhere warm to rise for if possible an hour

5 Divide dough into three and roll into three circles the size of a dinner plate.

6 Place first circle on lined baking sheet and spread with tomato sauce and half of the cheese.

7 Place the next circle on top and spread with pesto and cheese. Place the final circle of dough on the top.

8 Place a small glass or cookie cutter in the centre of you dough. Cut up to the cookie dough making 16 sections.

9 Now take the ends of two sections one in each hand and twist three times. Squeeze the two ends together. Repeat for each section.

9 Put into oven. Bake for approximately 15-20 minutes.

Check temperature of oven.

Until golden brown.

10 Remove from oven and allow to cool before placing on cooling rack. Switch off oven. .