



Rutland, Steady, Cook!

The Falcon Hotel's Brunch Bread

Ingredients

1kg Strong Bread Flour	5 sprigs of Rosemary
2 sachets of dried yeast	Extra Virgin Olive Oil
1tsp Honey	300g Cherry Tomatoes, washed
600ml Water, tepid	Sea Salt
1 bulb of Garlic, broken into cloves	

Method

1. Put the flour in a large mixing bowl. Use your hands to make a hole in the middle. Add the yeast, honey and two large pinches of sea salt. Add most of the water. Using a spoon, mix the water into the flour mix until it starts to form a sticky ball (if it looks dry, add the remaining water).
2. Lightly oil a large bowl and set it aside. Turn the dough out onto a lightly floured surface. Dust your hands with the flour and start kneading. Hint: Pull the dough towards you with one hand while pushing it away with the other hand). Keep kneading until you have a smooth, soft, elastic dough. Shape this into a ball and place it into your oiled bowl. Cover the bowl with a clean, damp cloth. Leave it somewhere warm to rise, this will take about an hour.
3. Place the garlic, rosemary and a small pinch of salt into a mortar (or sturdy bowl) and crush it together with a pestle (or blunt object) to release the flavours. Add 3 table spoons of olive oil and mix together. Set aside.
4. Drizzle a 13 x 9 pan with olive oil (for thinner bread use a larger pan).
5. Once the dough has doubled in size, press it gently (it should feel wobbly). Tip it out onto a floured surface and knead/punch it for a few moments to knock out the air. Place it into your prepared tray and stretch to fit.
6. Smear your flavoured oil - including all of the garlic and rosemary - over the dough. Push your fingers into the dough to make lots of dents and gently press the cherry tomatoes into the holes. Leave to rise for a further 40 minutes.
7. Preheat your oven to 220 C / Gas Mark 7. Bake your bread for about 25 minutes. Once out of the oven, drizzle with some more olive oil and enjoy!

Don't forget to share your own **The Falcon Hotel's Brunch Bread** image on Facebook using **#RutlandSteadyCook**

Thank you to: Ali Duncombe from The Falcon Hotel, Uppingham