



SMALL WHITE COB

Ingredients to make **one small cob**

280g strong white flour

35g semolina or wholemeal flour

4g dried yeast

4g salt

180g warm water

20g olive oil

Method

Mix the **strong white flour, wholemeal flour or semolina, salt, yeast** and **warm water** in a large bowl.

Knead the dough until the gluten begins to develop then add the **olive oil** and knead for roughly 10 minutes until it is smooth and springy.

Clean all the dough out of the bowl, moisten it then put the dough back in, covered, in a warm place for one hour.

Tip the dough out onto a lightly floured board/worktop. Go round the dough pulling an edge gently away from the centre then folding it lightly back on top. Do this till you have a neat high mound of dough then turn it over and tuck the bottom edge in using the edge of your hands - again best if you see this done.

Let it prove for approximately 40 minutes. Dust the loaf liberally with white flour or semolina then slash the top. You can leave off the dusting flour and instead for a lovely golden finish paint the loaf liberally with olive oil when it comes out of the oven.

Bake at 210°C for 10 minutes then reduce the heat to 190°C for 30 minutes. The loaf should be a dark tan colour. You may need to turn the loaf midway through baking if your oven has hotspots or if you have more than one wee loaf on a tray.

TIGER BREAD TOPPING

Ingredients to cover four small cobs

80g warm water

8g dried yeast (1½ tsp)

60g rice flour

1 tsp caster sugar

1½ tsp sesame oil

Method

Mix and allow to stand for 10 minutes. The mixture should be a soft paste, not stiff.

Halfway through the prove in shape apply to the top of the loaves/rolls with a pallet knife or whatever you might use to spread icing on a cake. Add 30g of malt extract and 2g of salt for a different flavour

SOUP BOWL

Ingredients to make **one soup bowl**

4g dried yeast

170g strong white flour

20g semolina

3g salt

115g warm water

12g olive oil

Method

As for the cob above but smaller quantities. Dust the loaf liberally with white flour, polenta or semolina then slash slash a square shape as in the picture. This makes it easy to cut out the lid.

Bake at 210°C for 10 minutes then reduce the heat to 200°C for 25 minutes for the small loaf or 180°C for 35 minutes for the large cob. The loaf should be a light tan colour. You may need to turn the loaf midway through baking if your oven has hotspots or if you have more than one wee loaf on a tray.