



Khorasan Bread

With a creamy coloured crumb, you could be forgiven for forgetting that this is a whole grain loaf. Khorasan flour sometimes requires more liquid than wheat flour so adjust the water if necessary to ensure the dough is not too stiff.

Ingredients:

500 g Khorasan Flour
½ tsp. Salt
1 tsp. Quick Yeast
1 tsp. Sugar
375 ml Warm Water
2 Tbsp. Oil

Procedure:

In a large bowl mix together the flour, salt, quick yeast and sugar. Add the water and roughly mix it into the flour.

While the dough is still lumpy add the oil and knead well until it feels smooth and pliable. Leave the dough covered with a tea towel, in a draught free place, for it to double in size. (This should take about an hour)

Shape the dough into an oval and place it on an oiled baking tray. Cover with a clean tea towel and leave dough to rise for about 30 minutes in a warm place.

Bake at 400 -425°F for 35/40 minutes.

