

inspired recipe

Clay Plant Pot Bread

by Darrin Hosegrove, Chef Director at Ashburton Cookery School

The art of traditional breadmaking is at the heart of good cookery, and is always a satisfying process. Baking bread at home keeps the preservatives out, as well as salt content down – in other words you can make it completely healthy. And, as everyone will surely admit, nothing quite beats the smell of freshly baked bread wafting from your kitchen, at any time of the day!

Ingredients (makes 3 Clay Pots):

- 350g Strong White Flour
- 120g Wholemeal Flour
- 1 tsp Salt
- 15g Fresh Yeast
- 300ml Warm Water
- 50g Unsalted Butter, melted
- 1 tbsp Flat Leaf Parsley, chopped
- 1 tbsp Oregano, chopped (or your favourite herb)
- 2 cloves Garlic, crushed
- 1 egg, to glaze



Recipe:

1. Lightly butter the insides of the clay pots and line with baking parchment.
2. Sieve the flours and salt into a bowl and place in a warm area.
3. Whisk the yeast into the warm water and add a good pinch of caster sugar, set aside and allow to ferment for approx 30 minutes.
4. Add the water, butter, garlic and herbs to the flour and form into a dough, knead for a minimum of 10 minutes until the dough is smooth and elastic.
5. Leave in a lightly oiled or floured bowl, somewhere warm until doubled in bulk.
6. Knock the dough back and divide into shapes to fit in the plant pots – they should half fill the pots to allow room to rise.
7. Allow to prove again, until the dough rises to the tops of the pots. Brush with egg wash and top with a sprinkle of wholemeal flour.
8. Bake at 220/240°C for approx 30 minutes until golden.
9. Turn the bread out of the pots and bake for a further 5 minutes to crust up the outside.
10. Place on a cooling rack. This bread looks and tastes great reheated, and served, in the pots... *mmm, delicious!*



The Ashburton Cookery School presents a fresh approach to cooking, and offers exciting cookery classes and inspirational teaching, combining the importance of using top quality, local, organic produce with hands-on cookery training. Visit www.AshburtonCookerySchool.co.uk for further details of courses.