



## French Individual Bread



### PREP TIME

20 minutes  
Rise time: 1 hour  
+ 15-20 minutes

### COOKING TIME

20-25 minutes

### SERVES

4 people

### INGREDIENTS

- 500g (4 cups) bread flour
- 10g (2 tsp) salt
- 7g (2 tsp) active dry yeast
- 350ml (1 1/2 cups) warm water

### STEPS

1. In a mixing bowl, whisk together the bread flour, salt, and active dry yeast.
2. Add warm water to the mixture and mix well with a spatula.
3. Knead the dough for 10-15 minutes on a floured surface until it's smooth and elastic.
4. Place the dough in a greased bowl and cover with a damp cloth.
5. Let the dough rise for 1 hour or until it doubles in size.
6. Preheat the oven to 425°F (220°C).
7. Divide the dough into 6 equal portions.
8. Roll each portion into a ball and place it in the EKAU Meshed Carbon Steel Small Bread mould.
9. Let the dough rise for another 15-20 minutes.
10. Use a sharp knife or a bread lame to score the top of each loaf.
11. Bake the loaves in the EKAU Meshed Bread Series mould for 20-25 minutes or until they're golden brown.
12. Let the loaves cool.

### THE TOOLS WE USED



Small round bread  
BREAD SERIES  
Mesh bakeware



Utility  
KNIFE

Others:

- Mixing bowl
- Spatula
- Measuring cups & spoons
- Whisk

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