

## Home made bread

I have modified from Laura Calder's French "Boule" bread recipe a simplified and easy mold bread recipe. The mold bread is in my opinion easier to slice and the pieces fit better into the toaster. Using this recipe the bread will always be successful, has a crispy surface, is fluffy in texture and has the taste of country bread:

- 460 g flour
- ¼ teaspoon instant yeast
- 1½ teaspoons salt
- If you wish you can add into the dough e.g. sun flower seeds, crushed nuts,...
- 375 ml cold water

Mix the flour, salt, yeast and the additions in a bowl. Stir in the water to blend. You do not need to knead the dough! Cover the bowl with plastic wrap or similar and let it rest overnight in room temperature (at least 12 hours).

Carefully scrape the dough into a preferably metallic mold which is covered with an oiled greaseproof paper. Let the dough rise in a still place for 2 hours. Thereafter sprinkle sun flower seeds, etc on the dough.

Bake the bread in an oven at 225°C / 437°F 35 min. To ensure a crisp surface pour little water in the beginning on the bottom of the oven.

