

Basic Bread Dough

Grams	Volume
500 grams white flour	4 cups white flour
300 grams water	1 ½ cup water
7 grams instant yeast	1 teaspoon instant yeast
7 grams salt	1 teaspoon salt

You'll need:

- Digital cooking scale / measuring cups
- Large bowl
- Wooden spoon / silicone spatula / dough scraper
- Damp kitchen towel
- Baking sheet
- Parchment paper
- Bread pan / Cake pan
- Oven

Method:

1. In a large bowl, combine the flour with the instant yeast and whisk together.
 2. To the same bowl add the salt and whisk together.
 3. Make a well in the center of the flour and pour in the water.
 4. Stir with a wooden spoon or a silicone spatula to combine (or use your hands).
 5. When there are no dry bits of flour left in the bowl, take the shaggy dough ball out onto the counter.
 6. Knead the dough with your hands for 10 minutes (do **not** add any extra flour, the dough will become less sticky after a few minutes of kneading).
 7. After 10 minutes your dough should feel smooth. If not, continue kneading for 2 more minutes.
 8. Place your kneaded dough in a large lightly oiled bowl and cover with a damp kitchen towel. Let the dough rise until it has doubled in size (60 minutes). Make sure the bowl is big enough for the dough to double in.
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9. Take the dough out of the bowl and place it on the counter, gently press the air out of the dough.
 10. Form the dough into the desired shape (round, panbread, ...)
 11. Let the dough rise until almost doubled in size (50 minutes).
 12. Preheat your oven to 220°C / 460°F.
 13. Bake bread at 220°C / 460°F for 40 minutes.
 14. When done baking, the bread should sound hollow when you tap the bottom
 15. Let cool on a wire rack for at least 2 hours before slicing.

On the next page you'll find more things to bake with this recipe. Just start behind the line.

Small bread rolls

9. Take the dough out of the bowl and place it on the counter, gently press the air out of the dough.
10. Divide the dough in 12 equal sides pieces (± 67 grams).
11. Shape the pieces into round balls and place them on a baking sheet lined with parchment paper.
12. Cover with a damp kitchen towel and let the balls rise until almost doubled in size (50 minutes).
13. Preheat your oven to 220°C / 460°F.
14. Bake the bread rolls at 220°C / 460°F for 15 minutes (until brown on top).
15. Let cool on a wire rack or enjoy while still warm!

Hamburger buns

9. Take the dough out of the bowl and place it on the counter, gently press the air out of the dough.
10. Divide the dough in 8 equal sides pieces (± 100 grams).
11. Shape the pieces of dough into round balls and place them on a baking sheet lined with parchment paper. Cover them with a damp kitchen towel.
12. After 10 minutes flatten dough balls lightly with the palm of your hand.
13. Cover with a damp kitchen towel and let the balls rise until almost doubled in size (40 minutes).
14. Carefully brush the top of the buns with egg wash (beaten egg with a one teaspoon of milk).
15. Preheat your oven to 220°C / 460°F.
16. Bake the hamburger buns at 200°C / 400°F for 18 minutes.
17. Let cool on a wire rack or slice while still warm.
18. Make your perfect burger!

Pizza

9. Take the dough out of the bowl and place it on the counter, gently press the air out of the dough.
10. Divide the dough in 3 - 4 equal sides pieces ($\pm 200 - 270$ grams).
11. Shape the pieces into round balls and let them rest under a damp kitchen towel for 20 minutes.
12. After 20 minutes, dust the dough balls with flour and flatten them with your hands (or a rolling pin) into a pizza shape you like. It should be nice and thin on the inside with a small border around the outside.
13. Transfer your dough to a baking sheet lined with parchment paper.
14. Put all your favourite topping on top. (tomato sauce, cheese, vegetables, meats, etc.)
15. Preheat your oven to the maximum temperature.
16. Bake your pizza until golden brown around the edges.
17. Enjoy!