

accent
catering

LOCKDOWN BAKE OFF

BREAD

LAST ENTRIES RECEIVED
BY 5TH FEB



WEEKS COMMENCING 25TH JAN & 1ST FEB

LOCKDOWN BAKE OFF



Welcome to the "Lockdown Bake Off 2021" Competition, why not spend some of your time improving your cooking skills and having some fun. Over the next 10 weeks, starting from 25th January 2021, Accent Catering will be providing you with recipes to try at home, including Bread, Pancakes (Pancake Day 16th February), Biscuits and Cake rounds and to top it all off there will be an opportunity to bake a Show Stopper in true "Bake Off" style.

Each round will run for two weeks giving you time to try these recipes and others you may have at home. Send in your photos of your baking to your School to be entered into the "Bake Off challenge".

Every two weeks entries will be judged by your School and Chef Manager on site and the winner of the round advertised on the School website.

At the end of the challenge we will take all of the "winners" entries and award a First and Second Prize of Bake Off Cookbooks.

Please Remember

- Always wash your hands, before and during preparation. Make sure your equipment and area you are working in is clean
- Wear an apron if you have one
- You may be using mixers, knives and other equipment which can be dangerous so make sure you ask permission at home and are shown how to use each item
- You can make all of the recipes by hand, so don't be put off if you don't have a mixer
- Ovens will be hot so handling baking trays needs to be done with care. Ask an adult where appropriate to help, especially when removing your finished product from the oven
- ALLERGENS – as you will be using your own ingredients the allergens included in those products may change depending on where you bought them so ALWAYS check the packaging before cooking

So now you're ready to enter, gather your ingredients and let's BAKE!!



- 560g high gluten white flour
- 11g salt
- 7g yeast
- 20g rape seed oil
- 345g cold water

This dough can be used for other bread shapes – bloomer, rolls etc.

1. Put all of the ingredients into the bowl of a stand mixer fitted with a dough hook and mix on a medium speed for 6 minutes. The dough should be smooth and silky once done.
2. Put the dough into an oiled bowl and cover with cling film to prove for 90 minutes or until doubled in size.
3. Once proved, turn out onto a lightly floured surface and shape into an elongated rugby ball type shape. Tuck under the ends, and place in an oiled 2Lb loaf tin. Cover loosely with cling film, and leave to prove a second time for an hour.
4. Pre-heat an oven to 220C.
5. Once the loaf has risen, it should be above the top of the tin, place into the oven and immediately turn the heat down to 200C.
6. Bake for around 30 minutes at which point it should sound hollow once cooked.

WHITE BREAD I



- 250g plain wholemeal flour
 - 250g plain white flour
 - 1 tsp. bicarbonate of soda
 - 1 tsp. salt
 - 420ml buttermilk
 - Extra flour for dusting
1. Preheat the oven to 200C/400F/Gas 6.
 2. In a large bowl, mix together the two types of flour, bicarbonate of soda and salt.
 3. Add the buttermilk and mix until a sticky dough forms.
 4. Lightly flour a work surface and tip the dough onto it.
 5. Gently roll and fold the dough a couple of times to bring the mixture together. Do not knead.
 6. Shape the dough into a ball. Flatten the ball gently with your hand. Score the dough with a deep cross dividing it into quarters. Dust the bread with flour.
 7. Place onto a baking tray lined with baking parchment and bake for 30 minutes at 200C/400F/Gas 6. The loaf should be golden-brown.
 8. Leave to cool on a wire rack. This is best eaten on the day of baking.

SODA BREAD I



- 125g strong white bread flour
- 125g wholemeal flour
- 1tsp. salt
- 7g yeast
- 2 tsp olive oil
- 160ml cool water
- Extra flour for dusting

1. Tip the flour into a large mixing bowl and add the salt to one side of the bowl and the yeast to the other. Add the oil and 120ml of the water. Use the fingers of one hand to mix the ingredients together. Add the remaining water a little at a time until you have a soft, sticky dough and all the flour is incorporated. You may not need all the water.
2. Oil a clean work surface. Tip the dough onto the oil and knead the dough.

Continue kneading for 5-10 minutes. The dough will become less sticky and feel smooth and silky when ready. Put the dough into a lightly oiled bowl. Cover until the dough has doubled in size. This will take between 1-3 hours.

3. Heat your oven to 220C, gas mark 7 and place a baking tray in the centre to heat up.
4. Dust the work surface with flour. Tip the dough onto it and knock back the dough until it is smooth. Divide the dough into 6 equal pieces and shape each one into a ball. Flatten each ball with your fingertips, then roll into an oval, 5mm-1cm thick.
5. Take the hot tray out of the oven, dust with flour and lay the pittas on them. Bake for 5- 10 minutes until the breads puff up and just begin to take on hint of colour.
6. Wrap the pittas in a cloth, to trap the steam and keep them soft, and leave to cool. They are best eaten on the same day.



Six

WHOLEMEAL PITTA BREAD

LOCKDOWN BAKE OFF

BREAD