



Crusty Garlic White Bread

- 1 x 600g Lighthouse Crusty White Vienna Bread Mix sachet
- 1 x Lighthouse Yeast + sachet
- 350mL lukewarm water
- 115g butter, softened
- 3 tbsp olive oil
- 2 cloves garlic, crushed
- 5 - 7 sprigs thyme
- 2 sprigs rosemary

Place bread mix and yeast in a large bowl. Add lukewarm water and mix with a fork to form dough. Mix further with hands and bring dough together.

Turn out dough onto a well-floured surface and knead for 8 - 10 minutes until soft and elastic. Add extra flour to prevent dough sticking.

Move dough to a lightly greased bowl, cover with a clean, damp cloth and leave in a warm place until dough doubles in size (approximately 45 minutes). Alternatively, the dough can be prepared in a bread machine using the dough setting.

Preheat oven to 220°C (200°C fan forced).

Turn out dough onto a well-floured surface and knead gently for 1 minute. Transfer to a lined baking tray and shape into a loaf. Re-cover and leave in a warm place until dough doubles in size (approximately 30 minutes).

Bake for 25-30 minutes or until golden brown.

While the bread is baking, combine butter, oil and garlic in a bowl and set aside.

Remove the loaf from the oven and allow to cool. Once cooled, slice the baked loaf evenly every 2 or 3cm without cutting all the way through. Spread each slice with the butter mixture. Place thyme and rosemary between each slice.

Place loaf on baking tray and cook for a further 5 to 10 minutes. Allow to cool before serving.

Notes:

Proofing time may vary depending on where the dough is placed. This step is critical in bread making to ensure the yeast produces sufficient aeration so that the bread develops a light, even texture.