

RAYMONDPRO

ARTISAN BREADS

10 HOMEMADE BREAD RECIPES

Rustic loaves, focaccia, flatbreads, rolls and bakery favourites made with straightforward methods and chef-style tips.

FREE RECIPE COLLECTION

10 bread recipes - clear ingredients - simple methods - chef tips - warm artisan style

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Flour. Water. Time. Technique.

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Bread-making times can vary with room temperature, flour and yeast activity. Use the look and feel of the dough as your guide, not the clock alone.

01 Classic Sourdough Loaf

A rustic naturally leavened loaf with a crisp crust, open crumb and deep fermented flavour.

Makes 1 large loaf

INGREDIENTS

- 500 g strong white bread flour
- 350 g water
- 100 g active sourdough starter
- 10 g fine sea salt
- Extra flour or rice flour for dusting

METHOD

1. Mix flour and water until no dry flour remains. Rest for 30 minutes.
2. Add the starter and salt, then mix until evenly incorporated.
3. Bulk ferment for 4-5 hours at room temperature, giving the dough 3-4 stretch-and-folds during the first 2 hours.
4. Shape gently, place seam-side up in a floured banneton or bowl and refrigerate overnight.
5. Heat a covered Dutch oven to 240 C. Turn out the dough, score the top and bake covered for 20 minutes, then uncovered at 220 C for 20-25 minutes.
6. Cool completely before slicing.

Chef's tip: A fully preheated Dutch oven gives the loaf strong oven spring and a crisp, blistered crust.

02 Rosemary & Sea Salt Focaccia

Soft, airy focaccia with a golden olive-oil crust, fresh rosemary and flaky sea salt.

Makes 1 tray

INGREDIENTS

- 500 g strong white bread flour
- 400 g lukewarm water
- 7 g instant yeast
- 10 g fine sea salt
- 3 tbsp extra virgin olive oil, plus extra for the tray
- 2 sprigs fresh rosemary
- Flaky sea salt

METHOD

1. Mix flour, water, yeast and salt into a sticky dough. Add 1 tbsp olive oil and mix again.
2. Cover and leave for 60-90 minutes, folding the dough twice during that time.
3. Oil a baking tray generously and ease the dough into it. Rest for another 30-45 minutes.
4. Dimple the surface with oiled fingertips, drizzle with the remaining oil and scatter over rosemary and flaky salt.
5. Bake at 220 C / 200 C fan for 20-25 minutes until deeply golden.

Chef's tip: Do not knock too much air out when moving the dough to the tray - those bubbles create focaccia's light texture.

03 Wholemeal Seeded Bread

A hearty everyday loaf made with wholemeal flour and a mix of nourishing seeds.

Makes 1 loaf

INGREDIENTS

- 300 g strong wholemeal bread flour
- 200 g strong white bread flour
- 350 g lukewarm water
- 7 g instant yeast
- 10 g fine sea salt
- 30 g sunflower seeds
- 20 g pumpkin seeds
- 15 g sesame seeds
- 1 tbsp extra virgin olive oil

METHOD

1. Mix the flours, yeast, salt and seeds. Add water and olive oil and bring together into a dough.
2. Knead for 8-10 minutes until smoother and elastic.
3. Cover and prove for 60-90 minutes until noticeably risen.
4. Shape into a loaf, place in a greased tin and prove again for 35-45 minutes.
5. Bake at 210 C / 190 C fan for 35-40 minutes, then cool on a rack.

Chef's tip: Toasting a small portion of the seeds before adding them gives the loaf a deeper nutty flavour.

04 Rustic Olive & Herb Bread

A Mediterranean-style loaf studded with olives and fragrant herbs.

Makes 1 large loaf

INGREDIENTS

- 500 g strong white bread flour
- 330 g lukewarm water
- 7 g instant yeast
- 10 g fine sea salt
- 100 g pitted olives, roughly chopped
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1 tbsp extra virgin olive oil

METHOD

1. Mix flour, yeast, salt, herbs, water and olive oil into a soft dough.
2. Knead for 8 minutes, then gently work in the chopped olives.
3. Cover and prove for about 1 hour.
4. Shape into a round loaf and place on a lined tray. Prove for another 35-45 minutes.
5. Score the top and bake at 220 C / 200 C fan for 30-35 minutes.

Chef's tip: Pat the olives dry before adding them so excess brine does not make the dough wet or heavy.

05 Soft Homemade Crumpets

Tender crumpets with the classic open holes, perfect toasted with a little butter or honey.

Makes about 10 crumpets

INGREDIENTS

- 300 g strong white bread flour
- 350 ml warm water
- 150 ml warm milk
- 7 g instant yeast
- 1 tsp sugar
- 1 tsp fine sea salt
- 1/2 tsp bicarbonate of soda
- A little oil for the pan and rings

METHOD

1. Whisk flour, yeast, sugar, water and milk into a thick batter. Cover and leave for 45-60 minutes until bubbly.
2. Mix in the salt and bicarbonate of soda with 1 tbsp warm water.
3. Lightly oil a frying pan and crumpet rings. Heat over medium-low heat.
4. Fill each ring about halfway with batter and cook slowly until the surface is set and full of holes.
5. Remove the rings, flip briefly to colour the tops, then cool.

Chef's tip: Keep the heat moderate. Too hot and the bottoms colour before the characteristic holes have time to form.

06 Garlic & Herb Flatbreads

Quick, soft flatbreads finished with garlic, herbs and olive oil.

Makes 6 flatbreads

INGREDIENTS

- 300 g plain flour
- 180 g Greek yoghurt
- 1 tsp baking powder
- 1/2 tsp fine sea salt
- 1 tbsp extra virgin olive oil
- 1 garlic clove, finely grated
- 2 tbsp chopped parsley
- Optional squeeze of lemon

METHOD

1. Mix flour, baking powder and salt, then add yoghurt and bring together into a soft dough.
2. Knead briefly until smooth, then rest for 15 minutes.
3. Divide into 6 pieces and roll each into a thin oval.
4. Cook in a very hot dry frying pan for 1-2 minutes per side until puffed and charred in spots.
5. Mix olive oil with garlic and herbs, then brush over the hot flatbreads.

Chef's tip: A very hot pan gives the best blistering. Cook quickly so the breads stay soft rather than drying out.

07 Honey Oat Bread

A soft, gently sweet loaf with rolled oats and a light honey flavour.

Makes 1 loaf

INGREDIENTS

- 400 g strong white bread flour
- 100 g rolled oats, plus extra for topping
- 330 g lukewarm water
- 7 g instant yeast
- 10 g fine sea salt
- 2 tbsp honey
- 1 tbsp olive oil

METHOD

1. Mix flour, oats, yeast and salt. Add water, honey and olive oil and mix to a soft dough.
2. Knead for 8-10 minutes until elastic.
3. Cover and prove for about 1 hour.
4. Shape and place in a loaf tin. Brush lightly with water and scatter over extra oats.
5. Prove for 35-45 minutes, then bake at 200 C / 180 C fan for 35-40 minutes.

Chef's tip: Allow the loaf to cool fully before slicing so the crumb sets and does not become gummy.

08 Sun-Dried Tomato & Basil Loaf

A colourful savoury loaf packed with tomato, basil and Mediterranean flavour.

Makes 1 loaf

INGREDIENTS

- 500 g strong white bread flour
- 325 g lukewarm water
- 7 g instant yeast
- 10 g fine sea salt
- 80 g sun-dried tomatoes, drained and chopped
- 20 g fresh basil leaves, chopped
- 1 tbsp olive oil

METHOD

1. Mix flour, yeast, salt, water and olive oil to form a dough.
2. Knead until smooth, then work in the tomatoes and basil.
3. Cover and prove for about 1 hour.
4. Shape into a batard or round loaf and prove for another 40 minutes.
5. Score and bake at 220 C / 200 C fan for 30-35 minutes.

Chef's tip: Drain oil-packed tomatoes thoroughly before adding them; too much oil can weaken the dough structure.

09 Wholegrain Dinner Rolls

Soft wholegrain rolls with a tender crumb - ideal alongside soups, salads or family meals.

Makes 10 rolls

INGREDIENTS

- 250 g strong wholemeal bread flour
- 250 g strong white bread flour
- 320 g lukewarm water
- 7 g instant yeast
- 10 g fine sea salt
- 1 tbsp honey
- 1 tbsp olive oil
- Optional mixed seeds for topping

METHOD

1. Mix both flours with yeast and salt. Add water, honey and olive oil.
2. Knead for 8-10 minutes, cover and prove for around 1 hour.
3. Divide into 10 equal pieces and shape tightly into balls.
4. Arrange on a lined tray, leaving a little space between them, and prove for 35-45 minutes.
5. Brush lightly with water, add seeds if using and bake at 210 C / 190 C fan for 18-22 minutes.

Chef's tip: Weighing the dough pieces gives rolls that bake evenly and look more professional.

10 Raisin & Cinnamon Bread

A warmly spiced fruit loaf with plump raisins and a soft crumb.

Makes 1 loaf

INGREDIENTS

- 500 g strong white bread flour
- 300 g lukewarm milk or water
- 7 g instant yeast
- 8 g fine sea salt
- 2 tbsp honey
- 1 1/2 tsp ground cinnamon
- 120 g raisins
- 25 g softened butter or 1 tbsp olive oil

METHOD

1. Mix flour, yeast, salt and cinnamon. Add milk or water, honey and butter or oil and bring together into a dough.
2. Knead for 8 minutes, then gently knead in the raisins.
3. Cover and prove for 60-90 minutes.
4. Shape into a loaf and place in a greased tin. Prove again for 35-45 minutes.
5. Bake at 200 C / 180 C fan for 35-40 minutes. Cool before slicing.

Chef's tip: Soak the raisins in warm water for 10 minutes, then drain and dry them well for a softer, juicier fruit loaf.

BAKE WITH CONFIDENCE

Great bread comes from simple ingredients, patience and understanding the dough. Keep practising, trust the process and enjoy the craft.

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