




Ingredients

15g (½oz) fresh yeast or 7g sachet (1½ tsp)
fast action dried yeast
300ml (½ pint) lukewarm water
5ml (1 tsp) sugar
450g (1lb) strong plain white flour
7.5ml (1½ tsp) salt

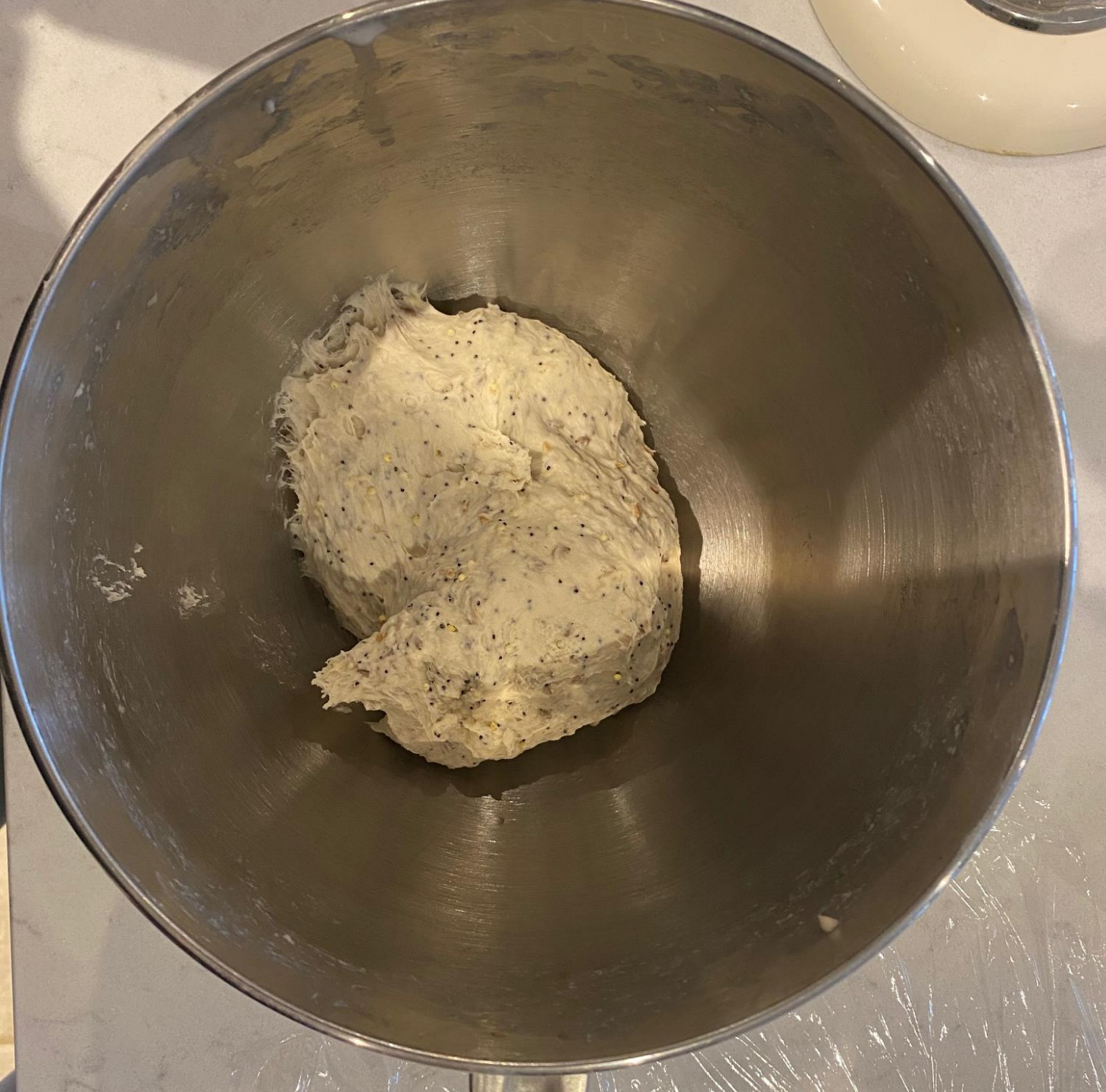


Measure out flour and salt
into mixing bowl and stir
to combine



Gradually add
yeast mixture and
remaining yeast
mixture to make a
soft dough. Knead
for 5 mins





Cover bowl with lightly oiled cling film and leave to prove in a warm place for 1 hour or until double in size. Knead back to knock back for 1 minute

Divide dough into
2 equal pieces and
roll into two long
sausages on a
lightly floured
surface



Lie the two rolls
next to one
another and gently
twist into a rope



Curl into
necklace shape.
Form two balls
to stick at the
end of each
rope

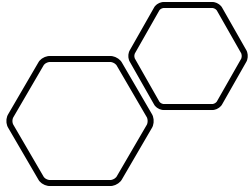


Place on
baking sheet



Cover with oiled cling film and
leave to proof in warm place
again for 30 minutes this time





Bake in preheated
oven at 220 degrees
for 25-30 minutes



Enjoy

