



## EASY EVERYDAY WHITE BREAD (TM7, TM6, TM5)

15 min. 5 hrs. 35 min. easy 12 slices

### INGREDIENTS

20 g grapeseed oil, plus extra to grease  
300 g water, plus extra to brush  
2 tsp dried instant yeast  
1 tsp caster sugar  
600 g baker's flour  
2 tsp sea salt  
2 tsp bread improver  
white sesame seeds, to sprinkle

### USEFUL ITEMS

loaf tin (25 x 9 x 11 cm), bowl, pastry  
brush, tea towel, wire rack

### THERMOMIX PARTS

measuring cup

### KITCHEN EQUIPMENT

oven

### Preparation

1. Grease a loaf tin (25 x 9 x 11 cm) and set aside.
2. Place water, yeast and sugar in mixing bowl and heat **2 min/37°C/speed 1**.
3. Add flour, salt, bread improver and 20 g of the grapeseed oil, then knead **Dough 5/6 min**.
4. Transfer dough into a greased bowl and cover, then set aside in a warm place to prove, until doubled in size (approx. 1½ hours).
5. Place proved dough back into mixing bowl and knead **Dough 5/30 sec**.
6. Transfer dough into prepared loaf tin. Brush the top of dough with a little water and sprinkle with sesame seeds. Cover with a tea towel and set aside to prove until dough has risen to the top of the loaf tin (approx. 1½ hours).
7. Place proved loaf into a cold oven and bake for 30-35 minutes at 200°C, until bread sounds hollow when tapped on the underside. Allow to cool in tin for 5 minutes, before transferring to a wire rack to cool completely. Slice bread and serve as desired.

### TIPS

- To assist dough with proving in cooler temperatures, warm up a thermal serving bowl or other large bowl by filling with hot water, then drying. Place dough into the warm thermal bowl, cover and leave dough to prove.
- For a crunchy crust, after cooling in loaf tin for 5 minutes, carefully remove bread then place onto a baking tray (30 x 20 cm) and bake for an additional 3 minutes (200°C).
- To make bread rolls, shape into 10 bread rolls in step 6 and place onto a baking tray instead of into a loaf tin. Proceed as per recipe, baking for 20-25 minutes (200°C).
- You can find bread improver in the baking aisle of most major supermarkets.