

Recipe is from the book: How To Bake by Paul Hollywood

Bacon and Cheddar Loaves

Ingredients:

- 400g strong white bread flour
- 100g strong wholewheat bread flour
- 10g salt
- 10g instant yeast
- 30g unsalted butter – *** replaced with "salted butter"*
- 330g cool water

For the filling:

- Olive oil for cooking and to finish
- 8 rashers of smoked back bacon, rind removed - *** replaced with "apple smoked"*
- 150g Cheddar, grated

***** my alternatives to this recipe as entered into to today's contest***

1. Tip the flours into a large mixing bowl and add the salt to one side of the bowl and the yeast to the other. Add the butter and 34 of the water and turn the mixture round with your fingers. Continue to add the remaining water, a little at a time, until you've picked up all the flour from the sides of the bowl. You may not need to add all the water or you may need to add a little more - you want dough that is soft, but not soggy. Use the mixture to clean the inside of the bowl and keep going until the mixture forms a rough dough.
2. Tip the dough onto a lightly floured surface and begin to knead. Keep kneading for 5-10 minutes. Work through the initial wet stage until the dough starts to form a soft, smooth skin.
3. When your dough feels smooth and silky, put it into a lightly oiled bowl. Cover with a tea towel and leave to rise until at least doubled in size - at least 1 hour, but it's fine to leave it for 2 or even 3 hours.
4. Meanwhile, for the filling, heat a little olive oil in a frying pan over a medium heat. Add the bacon and cook gently on both sides until tender. Remove and set aside to cool, then chop. *** My alternative is to bake the bacon at 400 degrees F Until tender and golden brown, don't overcook.*
5. Line 2 baking trays with baking parchment or silicone paper.
6. One the dough is risen, add the bacon and cheese to it and knead in until well distributed. Tip the dough onto a lightly floured surface and knead briefly, pushing any pieces of bacon or cheese that bounce out back in.
7. Divide the dough into 4 pieces and shape into ovals, about 2.5cm thick, tapering the ends of the loaves into points. Place 2 dough ovals on each tray, spacing them apart. Dust the loaves with flour and deeply slash the tops lengthways.
8. Put each tray inside a clean plastic bag and leave to prove for 1 hour, or until the dough is at least doubled in size and springs back quickly if you prod it lightly with your finger. Meanwhile, heat your oven to 220 degrees C *** My alternative is 425 degrees F*
9. Sprinkle the loaves with a little olive oil and bake for 20 minutes until golden brown. Eat warm.