

# Christmas Star Bread Recipe

Skills: Weighing and measuring, testing readiness, selecting and using correct chopping board, bridge hold and claw grip, using the oven, kneading, basic bread baking

## Ingredients

### **Base**

500g strong bread flour

2 tsp sugar

1 tsp salt

2 sachet of yeast

1 tbsp oil

150ml warm water

### **Fillings**

125g cheddar cheese

5 tbs tomato puree

1x5ml mixed dried herbs

4 tbs pesto

## Equipment

Mixing bowl

Scales

Round-ended knife

Sieve

Baking sheet

Silicon paper

Rolling pin

Teaspoon

Tablespoon

Flour dredger

## **Container**

## Method

Order Task Special points

1 Switch on oven. Line baking sheet. 180 C fan oven

2 Add flour, yeast, oil, sugar and salt to bowl

3 Gradually add warm water (boiling+cold water) \*\*\* you may not need all the water\*\*\*

4 Mix to form a dough and knead for approx. 5 mins. Put somewhere warm to rise for if possible an hour

5 Divide dough into three and roll into three circles the size of a dinner plate.

6 Place first circle on lined baking sheet and spread with tomato sauce and half of the cheese.

7 Place the next circle on top and spread with pesto and cheese. Place the final circle of dough on the top.

8 Place a small glass or cookie cutter in the centre of you dough. Cut up to the cookie dough making 16 sections.

9 Now take the ends of two sections one in each hand and twist three times. Squeeze the two ends together. Repeat for each section.

9 Put into oven. Bake for approximately 15-20 minutes.

Check temperature of oven.

Until golden brown.

10 Remove from oven and allow to cool before placing on cooling rack. Switch off oven.