

# Bloomer

Crusty bread with olives and sun dried tomatoes.

English<sup>1</sup> style loaf with Mediterranean extras.

## Ingredients

- 100 g sun-dried tomatoes
- 333 g wholemeal flour
- 667 g strong white bread flour
- 20 g salt
- 5 g **FAIRTRADE** ground cinnamon
- 3 g ground chilli
- 100 g pitted Zaytoun **FAIRTRADE** olives
- 15 g **FAIRTRADE** sugar
- 15 g dried yeast
- 30 ml Zaytoun **FAIRTRADE** olive oil

## Method

### Preparation

Cut the sun-dried tomatoes into tiny pieces with scissors, put them in a bowl and just cover with boiling water. Set aside to soften.

Measure out the flours into a large mixing bowl, and add the salt, cinnamon and chilli.

Slice the olives into quarters. Add to the flour and stir round.

Put the flour in a warm place whilst you start the yeast.

Add the sugar to the sun-dried tomatoes and make the liquid volume up to 600 ml with warm water.

Stir in the yeast and allow to develop until there is a good head of froth.

Add the yeasty water to the flour mixture and using your hands form into a dough in the bowl.

Once the dough has formed, turn out onto a lightly oiled work surface and knead until springy.

Lightly oil the cleaned mixing bowl and put in the dough.

Put the bowl into a plastic bag and put in a warm place to rise.

After first rise (double in volume / 60 minutes), knead for 5 minutes.

After second rise (double in volume / 45 minutes) knead for 5 minutes.

### Bake the bread

Heat the oven to Gas Mark 9, or as hot as it will go.

Split the dough into two equal loaves and roll them into an oblong shape. Put them onto a baking tray lined with non-stick baking parchment, and put in a warm place for the final rise (30 minutes).

When ready, make 3 diagonal slashes in each loaf and bake at gas mark 9 for 10 minutes. Turn the oven down to gas mark 6 and bake for a further 15 minutes.

Test the loaves by tapping the bottom, if they sound hollow, they're done, if not put them back in the oven direct onto the shelf and bake for another 5 to 10 minutes. Test again.

Once baked, place on a wire to cool.

### Serve

Serve with best butter.

<sup>1</sup><http://www.fairtradecookbook.org.uk/country/england.htm>