

# Greek Village Loaf

## Ingredients

- 500g wheat flour
- 350ml lukewarm water
- 1tbsp dry yeast
- 50ml extra virgin olive oil
- ½tsp salt



## Method

1. In a large mixing bowl sift the flour, pour 300ml of water, add the yeast and knead for 8-10 minutes
2. Dissolve the salt with the remaining water, add into the dough and continue kneading for 5 minutes, or until smooth and elastic.
3. Place the dough in a lightly oiled bowl and roll until all sides of the dough are lightly oiled. Cover the bowl with a clean dishtowel, or cling film, place in a warm place and set aside until doubled in size.
4. Preheat the oven to 220°C/200°C Fan/Gas 7, and cover a baking tray with non-stick paper.
5. Punch down and knead on a floured work surface. Divide the dough in two parts and form into round or oval shapes. Place on the baking tray and set in a warm place. Let them rise for 10 minutes.
6. Bake in the middle of the oven for 30-40 minutes until it turns golden-brown. Remove from the oven and cool on a rack.

## Notes