

Recipies

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Note that this is a draft version and not the final version for publication.

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Chapter 1

Introduction

This is a collection of recipes that I've made and liked. I'm not a particularly skilled baker or cook, so these should be usable by most people. I'm also a bit lazy, so these are mostly fairly easy recipes that will provide good results with minimal effort.

Chapter 2

Breads

2.1 Sun-dried Tomato Basil Braided Bread

I got inspired to make this after watching too many episodes of the Great British Baking Show. After finding a suitable bread recipe (yeasted, kneaded), I modified it a bit for my use. Interestingly, on the show, the mix the dry ingredients first before adding liquid while the recipes I found start with the liquid and then add flour. It should work either way, but if you do the dry ingredients first, Paul Hollywood says to make sure to put the yeast on the opposite side of the bowl from the salt.

2.1.1 Ingredients

- 1 package (1/4 ounce) active dry yeast
- 3/4 cup warm water (110° to 115°) (Paul Hollywood says to use cool water)
- 1/4 cup minced fresh basil
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped sun dried tomatoes
- 1 tablespoon sugar
- 2 crushed cloves of garlic
- 1 teaspoon salt
- 2-1/4 to 2-1/2 cups bread flour

2.1.2 Procedure

- In a large bowl, dissolve yeast in water.
- Stir in basil, Parmesan cheese, sun dried tomatoes, sugar, oil, garlic, salt, and 2 cups flour.

- Stir in enough remaining flour to form a stiff dough.
- Turn onto a floured surface; knead until smooth and elastic, about 3-5 minutes.
- Place in a greased bowl, turning once to grease top.
- Cover and let rise in a warm place until doubled, about 1 hour (more if the water was not warm).
- Divide dough into 3 equal pieces and roll each piece into a strand about 18 inches long.