

Italian Herb Bread

Equipment needed –

1 large mixing bowl, measuring spoons (1 tablespoon, 1 teaspoon), measuring cups (1 cup and ½ cup), measuring jug, grater, 3 baking trays, baking paper and 3 serving platters.

Ingredients from the Pantry –

- 6 cups of plain flour
- 2 teaspoons of bicarbonate soda
- 1 tablespoon of oregano
- 1 tablespoon dried basil
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- 700ml buttermilk
- ½ cup of grated parmesan cheese
- 1 teaspoon of salt
- Extra flour
- Extra 3 tablespoons of buttermilk

What to do –

1. Preheat the oven to 230°.
2. Line 3 baking trays with baking paper.
3. Measure out 6 cups of plain flour into a large mixing bowl.
4. Grate ½ cup of parmesan cheese and add to the large mixing bowl
5. Measure out 1 teaspoons of salt and add to the large mixing bowl.
6. Measure out 2 teaspoons of bicarbonate of soda and add to the mixing bowl.
7. Measure out 1 tablespoon of oregano and dried basil and add to the mixing bowl.
8. Measure out 1 teaspoon of garlic powder and add to the mixing bowl.
9. Measure out 1 teaspoon of onion powder and add to the mixing bowl.
10. Mix well to combine.
11. Make a well in the centre of the mixture and measure out 700ml of buttermilk. Pour into the well of the flour mixture.
12. Using one hand, mix quickly to form a softish dough. Then tip the dough out onto a floured board and knead the dough quickly
13. Shape the dough into 28 small round buns. Arrange the buns on the prepared baking trays.
14. Make a cross in the top of each of the buns 'to let the fairies out'.
15. Brush the top of each bun with a little extra buttermilk and scatter with a little extra flour.
16. Bake for about 20 minutes and arrange the buns of 3 serving platters.

Serves –

- 28 students.