

The Goblin Queen has Landed



Well we promised you an update on our beer making fun and so, here it is.

Our first attempt at making beer had been an aussie style lager which was “ready” for drinking at the end of June. We tested it at various points along the way and were really happy with it, and so were the friends we asked to test it. It was a really good sunny day beer and we have enjoyed one or two in the garden on a sunny day with a BBQ.

So buoyed with the confidence of that success we decided to try a dark ale (after all I am a big ale fan and Kate doesn't mind a wee ale either). So our first ale went in the fermenter, with a wee tweak or two to the recipe to add some of the things we like. We substituted some of the sugar for dry malt to give it a bit more of an ale feel.

We let this one sit for a fortnight in the fermenter to make sure the yeast had done it's work before we bottled it and added more sugar to allow the yeast to carbonate it.

The beer has more of a ruby colour than a brown ale and when we were playing with the idea of a name for it we came up with Goblin Queen as we are both fans of Hobgoblin ruby ale.

We even had a wee taste alongside a Hobgoblin just so that we

could have a wee compare and we were really please. It's a bit warmer than the Hobgoblin, less hoppy and we absolutely love it.

The best thing, although we have tested it, it won't properly be ready until the end of July, so it is only getting better as it sits and conditions in the bottles.

We've already started planning for our next batch, we are going for an amber ale and we are going to play with the idea of "oaking it". Watch this space.

Roasted beetroot from our garden

We have waited what seems like forever for the chance to make this dish with our own home-grown beetroot.



We first ate it at our friends Hayley and Luke's (the American) house for Thanksgiving last year and that was the moment we first got the bug for growing our own veggies as well.

That Thanksgiving dinner was amazing and we've been raving about the roasted beetroot ever since. It's dead simple, so much so that I feel guilty blogging this as a recipe but it's also a chance to show off our fab selection of beets. We've got normal purple ones, yellow ones and target striped ones. :0)

Ok so here we go, to serve two.

Ingredients

Half a kilo of beetroot

2.5 tablespoon olive oil

Half head of garlic, crushed

Salt and pepper

A couple of sprigs of rosemary Balsamic vinegar (a good glug)

Chop the beetroot into wedges, and put into a roasting tray with the garlic and rosemary. Drizzle with oil and season before giving it a good shake/mix. Cover with foil and smart for 30 mins at 180 degrees.

After the 30 mins, take the foil off and give everything a good drizzle of balsamic. Mix it up again and put it back into the oven for an other 30 mins without foil and let it caramelize.

Lovely.

Doughnut delight

This is not for the calorie conscious... You have been warned.



Kate and I are doughnut fans. Kate is a sucker for a good raspberry jam filled one and due to my time in New York, I am a fan of a brand called Krispy Kreme. The only problem with this is that you can't get Krispy Kremes in Scotland so she had never had the chance to sample this delight.

Until I came home with a box. So now she is a fan, and rather cruelly we can't get any more.

So hoorah for the internet and a bit of research, we were able to have a go at making our own.

This recipe makes 18 doughnuts.

Ingredients

for donuts

2 (7g) sachets dried active baking yeast 60ml warm water
355ml lukewarm milk
100g caster sugar
1 teaspoon salt
2 eggs
70g butter
625g plain flour

for icing

75g butter
200g icing sugar
1 1/2 teaspoons vanilla extract
60ml hot water or as needed

Making the doughnuts

Sprinkle the yeast over the warm water, and let stand for 5 minutes, or until foamy. This just gets the yeast going and makes the whole processes a bit faster.

In a large bowl, mix together the yeast mixture, milk, sugar, salt, eggs, butter and 1/2 of the flour. It's much easier if you have an electric mixer but a wooden spoon and some muscles will do the job.

Mix for a few minutes until smooth and then begin to mix in remaining flour a little at a time, until the dough no longer sticks to the bowl.

Knead for about 5 minutes, or until smooth and elastic then place the dough into a greased bowl, and cover.

Set in a warm place to rise until double the size. (I put my dough in the oven on the very lowest temperature)

Turn the dough out onto a floured surface, and gently roll out to 1cm thickness.

Cut with a floured round cutter and let the doughnuts sit out to rise again until double. You can get fancy cutters for donuts but we just used a biscuit cutter and then a shot glass to make the hole in the middle.

Cover loosely with a cloth.

Making the icing

Melt remaining butter in a saucepan over medium heat. Stir in icing sugar and vanilla until smooth. Remove from heat, and stir in hot water one tablespoon at a time until the icing is somewhat thin, but not watery. Set aside to cool a little.

The cooking and icing

Heat oil in a deep-fryer or large heavy pan.

Slide doughnuts into the hot oil using a wide spatula. Turn

doughnuts over as they rise to the surface.

Fry doughnuts on each side until light golden brown. It is tempting to over cook them, be careful you just want the donuts coloured and no more as the heat of the oil will keep cooking the donuts as they rest. We made this mistake at first.

Remove from hot oil and drain on a wire rack.

Dip doughnuts into the glaze while still hot, and set onto wire racks to drain off excess.

Keep a baking tray or kitchen towel under racks for easier clean up.

Alternative version – jammy donuts

You can use this basic doughnut recipe to make all kinds of doughnuts. If you are a fan of filled doughnuts (think raspberry jam), then instead of cutting the donuts into ring shapes, roll them into little balls and flatten them slightly.

Once you cook them (in the same way), force a piping bag nozzle into them and squeeze jam into fill the doughnut.

The Pumpkin Beer Is Born



Well Ladies & Gents, the pumpkin beer we have been brewing for Thanksgiving is now ready to be bottled and put away to condition.

It's already tasting fantastic and can only get better.

A nice strong ale on the darker side of amber made with caramelised pumpkin and a little bit of pumpkin pie spices in the background.

It's a whopping 6.8% so a real winter warmer to keep us toasty through the evening if Hayley and Luke's range packs in leaving us without heating :0)

It's one of the new beers we've been doing using a method called extract brewing where we actually brew to our own recipe using malt extract, grains and hops to make it just how we want it. Again though the only extra bit of equipment you need to do this is a big stock pot. I'd definitely recommend giving it a try.

The quandary is the name, we have a few ideas but thought we'd open it up to a poll to let you decide.

The poll will open at 7:30 pm UK time tonight and will appear right here.

Place your vote and we will announce the winners here on the blog on October 15th.

Hello Dolly...



I thought it was about time I told you a bit more about my beer than just that it tastes good so I think it's time to share some secrets.

I am an extract brewer (or I was at the time of writing this post). Big statement... But what's that?

[Extract brewing](#) is the most popular type of home brewing in the US and it's quickly picking up popularity in the UK too.

It's a bit simpler than its big brother "[All Grain](#)" where you have to coax all the sugars out of the grains through a variety of processing to make your liquid wort. Wort is the sugary liquid which fermented to become beer.

Extract brewing jumps in after the sugary stuff has been done. You can buy this malt extract already to use. Saving time and the need for equipment. Which leaves you able to add speciality grains to alter the colour or flavour and hops for bitterness and aroma.

Of course if that sounds too involved, you can buy kits where all the hard work is already done, you just add water and yeast and let it ferment.

“Hello Dolly” was the first extract brew I tried and also my first attempt at creating my own recipe. It’s amazing what you can do in a large huge stockpot.

“Hello Dolly” came about because Kate and I are both fans of a particular ale called “Black Sheep”. So my recipe was an attempt to copy it. When you copy an other beer it’s called a clone beer. Hence Hello Dolly... (Sheep, clone, Dolly the sheep).

Ok so here’s the skinny on “Hello Dolly”

Ingredients

Amount	Name	Type	%
0.30 kg	Caramel/Crystal Malt – 40L	Grain	11.2 %
0.05 kg	Roasted Barley	Grain	1.8 %
2.10 kg	Light Dry Extract	Malt Extract	9.6%
0.26 kg	Wheat Dry Extract	Malt Extract	9.6%
60.00 g	Goldings, East Kent [5.22 %]	Hops	
35.00 g	Fuggles [4.80 %]	Hops	
1.0 pkg	Ringwood Ale (Wyeast Labs #1187)		

How to

Step 1 – the steep

I steep the grains to extract the sugars, colours, flavours

and aromas they contain– I am not talking about “[mashing](#)“, steeping is quicker and easier and temperature is nowhere near as important as with “mashing” .

So I start with three times as much water as grain by weight, e.g. 400g of grain should be mixed with 1.2L of water, 500g grain with 1.5L water so basically I have a watery porridge in my big stock pot. (To help with clean up and to stop unwanted bits and pieces getting into my finished wort, I use a large mesh bag to hold all the grain – nice and easy to lift out again).

For the “Hello Dolly” recipe I steeped 0.30 kg of crystal malt and 0.05kg of roasted barley, the guy at my [local brew shop](#) had cracked these for me.

I steep these grains for 45 mins at as constant a temperature as I can get – between 60 and 68 degrees Fahrenheit and keep them moving to make sure all the grain gets wet and I get as much colour and flavour from them as I can. If you go to high in temperature you get a funny taste in your beer.

Once I have left the grains steeping for the required time, I take the bag out and sit it in a colander which fits nicely on top of the stock pot to let all the good stuff drain out of the grain bag (I help this along with a little warm water pouring it gently over the grains). I do this with the heat off.

When there is no more run off from the grains, they come out and go in the compost.

Step 2 – Adding the Malt Extract

The malt extract is the bit that makes this type of brewing simpler. I don't make my own, I buy it from my local brew shop. You can get it as a dry powder or as a thick syrup. I prefer dry powder. It keeps longer and it's easier to measure but everyone has their preferences.

I let the hot liquid that the grains have been steeping in cool until there is no steam, as any moisture hitting my dry malt extract powder makes it go cloggy. Usually once the grains have released all their excess water and stopped dripping, the water is cool enough so I can then add the malt extract to the pot, stirring like a mad stirry thing to get the lumps out (although as you start to heat and stir these lumps do go away).

So as I said, put the heat back on once you have your dry malt extract in there and keep stirring. You want to get rid of all the lumps but you also want to make sure you don't get anything stuck to the bottom of the pan where it can burn.

What you are doing now is called the boil, basically all the recipes have a timeframe attached, this one is a 1 hour boil, so once the malt is added, turn up the heat and the timer starts once I bring it to a boil.

Step 3 – The boil and adding your hops

As I've said, this recipe is a one hour boil, but as well as just boiling the liquid in the pan, I add [hops](#) at various times throughout the boil. The purpose of the hops is to add the bitterness needed in the beer (otherwise it would be sickly sweet) and also to add aroma.

So hops, in the ingredients lists you'll see that I used two types;

- Goldings, East Kent, and
- Fuggles.

These are both English hops, so you' see these used frequently in English beers. In this recipe I add them at these intervals and amounts.

1. At the start of the boil – 40 grams – Goldings

2. 40 mins into the boil – 15 grams – Fuggles & 15 grams – Goldings

3. 55 mins into the boil – – 15 grams – Fuggles & 15 grams – Goldings

Once the 60 minute boil is over, it's time to cool the wort as quickly as possible. I only boils a small percentage of the finished amount so I can easily cool it by adding the boiled wort to the big fermenting bucket and then topping it up to the desired amount with sterile, cold water. In this case 21 litres.

Make sure you give this a really good stir, you want to get lots of oxygen into the mix for the yeast to live on.

So we've added the water and got things up to 21 litres and hopefully cooled the wort down to the temperature that your yeast likes, time to add the yeast then. Once the yeast is in, you have to put the bucket away out of eye level and be patient for a couple of weeks while it makes beer.

The last thing I did, in this process was dry hop. This means I added some hops to the fermenting bucket after about 4 days to add aroma to my beer. This is where I learned a valuable lesson. I just added the hops straight into the fermenting bucket thinking I'd scoop them out later before I bottled the beer, right? WRONG!

Those things are a nightmare to get out, some sink to the bottom, some float, some break up..... arrrrrrrgggggggg. I have since learned to add the hops to a mesh bag and add them that way!!!

So the joy of that experience means that our beer is lovely, really enjoyable and every other bottle or so, if you are lucky, you get a free hop flower, or bit of hop flower in your beer – oops!!!



mmmmmmmmmmmmmmmmmmmeringues



A good while ago now, I promised Kate's mum that she could have my meringue recipe and

I completely forgot to give her it.

I remembered today as I was making meringues (purely to test out the new food processor) and so thought I should blog it so that she has the recipe.

Although it's so easy I feel guilty about giving it out, feels like I'm cheating her somehow.

So Eli's Meringues

You will need;

- 4 large egg whites
- 115 g caster sugar
- 115 g icing sugar
- 1/4 tea spoon of vinegar
- couple of drops of vanilla

How do I make 'em?

Dead easy;

1. Preheat the oven to fan 100C/ conventional 110C/gas 1¼.

Line 2 baking sheets with parchment paper.

2. Tip the 4 large egg whites into a large clean mixing bowl and beat them on medium speed with an electric hand whisk or fancy new processor until the mixture resembles a fluffy cloud and stands up in stiff peaks when the blades are lifted. Now add in the vinegar and vanilla and give it a quick whisk. (The vinegar is what makes the insides of the meringue chewy – yum!)

3. Now start to add 115g caster sugar, a dessertspoonful at a time. You really really need to add the sugar slowly. Continue beating for 30-40 seconds between each addition. If you add the sugar too quickly you get a sugary leaking when the meringues cook which doesn't look pretty.

When ready, the mixture should be thick and glossy and look delicious :0).

4. Sift one third of the icing sugar over the mixture, then gently fold it in with a big metal spoon or rubber spatula. Don't use a wooden spoon as it will knock the air out of the eggs. Tehn continue to sift and fold in the remaining icing sugar a third at a time.

5. Scoop up a heaped dessertspoonful of the lovely mixture and drop them in rough rounds, or be all fancy and pipe them into little nests on the baking sheet.

Bake for 1 hour 45mins hours in the oven, until the meringues sound crisp when tapped underneath and are a pale coffee colour.

Leave to cool on the trays or a cooling rack.

You can keep these in an airtight tin for a couple of weeks or even freeze them :0)

And the winner is...



Cinderella's Ruin

Given the clear lead that this beer title had in the poll, we have closed the poll a few hours early to announce the winner we all knew was coming.

Well done to Valerie for her fantastic beer name which won the vote by a huge amount from both homegrown votes and those of our friends in the states.

We're in the process of getting the bottles labeled ready for our thanksgiving/winterfest feast on December 1st.

We just hope no angry fairy godmother sprinkles fairy dust in the beer before then.

Personally, I can't wait to see how the beer works alongside one of Valerie's famous pumpkin pies – maybe we can convince her to blog her recipe and let you all try some too.

Shortbread – getting ready for new year



I don't think it's possible for any child growing up in

Scotland to not have encountered shortbread usually over Christmas and New Year. It seems like everyone has an auntie with a perfect recipe and every household drags out a tin of shortbread at New Year. There are traditions involving shortbread all through Scotland from the borders right up to Shetland. In Shetland it was traditional to break a decorated shortbread cake over the head of a new bride on the threshold of her new home.

One tradition I came across while living in Dundee on Scotland's east coast is that of eating shortbread with cheese. A sugary biscuit with cheese? I know I couldn't believe it at first either but trust me, once you've tried it...
mmmmmmmmmmmmmmmmmmmmmm

So what's the skinny? Where did shortbread appear from?

For those unfortunate souls amongst you who have never had the joy that is shortbread dipped in your tea..... it's a crumbly, buttery biscuit topped with sugar.

It's thought to have started life in the medieval period as the left over dough from bread making which was scraped together and dried on the floor of a low oven, making it into a kind of rusk bread/biscuit (biscuit meaning twice cooked). Gradually over time, the yeast was replaced with butter and the biscuit developed into what we know as shortbread.

Given its high butter content it was an expensive luxury and a treat rather than something the ordinary folk could enjoy frequently so tended to be kept for special occasions like weddings of New Year. (The custom of eating shortbread at New Year has its origins in the ancient pagan Yule Cakes which symbolised the sun. In Scotland it is still traditionally offered to "first footers" at New Year. A first footer is the first person to enter your home after the new year has started. Traditionally thought to bring good fortune and luck if they are tall and dark-haired, although fair hair or red

hair is seen as unlucky, they bring a gift of coal and whisky to symbolise warmth for the coming year and good cheer.)

Shortbread is traditionally formed into one of three shapes: one large circle divided into segments (“Petticoat Tails”); individual round biscuits (“Shortbread Rounds”); or a thick rectangular slab cut into “fingers.” The “Petticoat tails” style has been attributed to Mary Queen of Scots with two theories regarding the name of these biscuits. It has been suggested that the name “petticoat tail” may be a corruption of the French petites gâtelles (“little cakes”).

However these traditional Scottish shortbread biscuits may in fact date back beyond the 12th century. The triangles fit together into a circle and echo the shape of the pieces of fabric used to make a full-gored petticoat during the reign of Elizabeth I. The theory here is that the name may have come from the word for the pattern which was ‘tally’, and so the biscuits became known as ‘petticoat tallis’.

Shortbread is also a staple of the Scottish tourist industry with its image of traditionally Scottish biscuits being used to sell boxes to tourist, adorned with images of the highland and tartan. This has led to the phrase “having a shortbread tin view of Scotland” usually referred to in terms of tourism where tourist only think of the “image of Scotland” seen on a shortbread tin and don’t see the real Scotland.

So, to make your own shortbread ready for the New Year.

Ingredients (about 20 biscuits)

- 225g unsalted butter (softened) and a little more for greasing the tray
- 110g caster sugar and some for dusting the top
- 225g plain flour
- 110g corn flour
- pinch of salt

Method

1. Lightly butter your baking trays
2. Cream together the butter and sugar in a big bowl until it's light and fluffy. Then sift in the corn flour and plain flour add the salt and combine together.
3. Tip the mixture onto a lightly floured surface and knead into a soft dough.
4. Roll the kneaded dough out between two pieces of baking paper to a thickness of about 1cm and cut into your desired shapes then prick them all over with a fork.
5. Put your biscuits onto your greased tray and chill for 30 mins.
6. meanwhile heat your oven 170 or 150 for a fan oven.
7. Bake your shortbread for around 20 mins until they are just starting to turn golden on the edges. They will still feel slightly soft, so leave them on the tray for a few moments to firm up before transferring them to a wire cooling rack.
8. Dust with sugar and enjoy.

Shortbread will keep in an air tight container for about 3 or 4 days.

All grain brewing – Eli's first brew with her fancy new kit

Well I'm at it again, more beer being made. I'm trying a strong belgian ale – it should be similar to Pauwel Kwak. If I do it properly.

This time it's a bit special, this time I am brewing what's called "All Grain". If you remember the last beer post I wrote I talked about the different ways you can make beer... well this is the one I called the big brother of the home brewing world – all grain.

Thanks to two brilliant presents I now have the equipment and ingredients to do this. (Thanks Leigh for the sack of grain).

Essentially what it means is that I started with grain and water, added hops and yeast and at the end you have beer. Previously when I posted it was about brewing where you buy some of the ingredients ready-made for you.

All grain brewing needs a wee bit more kit than I originally had, so I treated myself to a new electric boiler and a new mash tun so that I could make beer this way. I'm quite excited about the whole thing and so far I think it was a good idea. (Last year I spent my bonus on the greenhouse, this year on beer kit)



I also got a fantastic present from my little sister Leigh, a sack of grain!



So what have I done then? Here goes....

I started about 10 am getting things set up and the kitchen cleaned and sanitised (while Kate baked a lemon drizzle cake for us to eat later when the beer is done) – I know, I know, I know exactly how lucky I am.

First thing I had to do was get 14 litres of water boiled to what's called strike temperature. This is the temperature you add the grain at and mix it with the water. The grain then causes the temperature of the water to fall and hopefully if your maths is right it falls to the temperature you want to "mash" at. This is the temperature that makes all that lovely grain turn its starch into sugar, to make your lovely beer.

It all seemed to go well although I may have to ask for help to calculate just how efficiently everything went.

As usual the main obstacle I have to overcome is my height... so out came the steps so I could reach to add the water to the boiler – no laughing peoples!



Now once you have the water ready, you add it to the “mash tun” (big picnic cooler you can see which has a tap) and stir in the grain. In this recipe it was 7kg of grain (Munich and Pilsner).

The idea is to get the grain and water all mixed together so that all the grain gets a chance to get wet, no “dough balls” or little pockets where the grain is dry.

Once this is done, and the temperature is right, you close the lid on the big cooler and leave it for an hour to give it time for all the starch to turn to sugar.

So far I have to say I am amazed at how simple it’s all been. I had expected it to be way more complicated considering what a pain it was trying to do partial mash before – I guess having a proper mash tun (big cooler) makes a difference.

So what was next?

Well when the mash was done – 60 mins up, I wanted to check that I got all the sugar I could and didn’t leave any starch unconverted, so a wee drop of iodine on Kate’s white Denby plates (oh I panicked when the iodine stained – but I scrubbed and scrubbed and I think I got away with it) and added a wee drop of the sugary liquid that came out of the grains and it didn’t turn blue. That’s a good thing!

So that meant time to drain it off and rinse the grains to get as much sugar as possible – this is called sparging. I had planned to be a bit fancy and do something called fly sparging with a fancy spinning shower arm thing, but it was a bit of a

pain, so I went for batch sparging which really is as simple as dumping hot water (again a certain temperature) in, stirring it, leaving it for 10 minutes and then draining. I did this twice.



By this point it was after 1pm and I was starving, but Kate to the rescue again with a lovely lunch of homemade bread and pate. So I put the lid on to protect the wort (sticky, sweet liquid) from curious kittens and we had some lunch to fortify me for the last two hours – the boil.

This one needed to boil for two hours, with hops being added at various points. The new boiler came into its own here, with the old stock pot on the stove way I used to do this, I had to stand over it the whole time to stop it boiling over. Not today, I left it and went and made bread and wrote this blog post :0) I think it's safe to say I am happy with the boiler. The only down side to today has been the yeast – I bought a Belgian ale yeast for this beer, but the activator pack was a dud so I'm having to use a pack of dried yeast I had as a spare for emergencies (I guess this counts), so a bit disappointed in that, but all in all, it seems to have gone ok.

If anyone out there is thinking of switching to all grain brewing but you are a bit nervous.... it's just as easy as extract brewing, just needs a mash tun and a bigger pot :0)

Phew... Six thirty and that's me finished, cleaned up and got a cup of tea.

If you want the recipe, get in touch.

Cheddar and caramelised onion bread



A while back you joined me in [my first nervous steps into bread making](#), so I thought it was time to bring you back to bread making and some of the fabulous new breads I've learned.

Cheese breads are a favourite of Kate's, and cheddar and caramelised onion was an idea of hers.

This loaf is packed with flavours and has a lovely soft crust, perfect for ripping and sharing with family or friends. It's best served warm to get it at it's very best.

Ingredients for bread

- 400 grams of strong white bread flour
- 100 grams of wholemeal bread flour
- 40 grams softened unsalted butter

- 10 grams yeast
- 7 grams salt
- around 330 ml water

Ingredients for filling

- Two chopped and caramelised onions
- 150 grams grated cheddar cheese

Be careful with your salt addition as the cheddar will add saltiness to your bread.

Method

There are 4 stages to making your bread;

1. mixing and kneading the bread dough
2. rising
3. knocking back & proofing
4. cooking

The reason I lay out the stages like this, is to make it easier to be organised about what you have to do or at least, how I like to do it.

Stage 1.

Add the flour, softened butter, yeast and salt to a large bowl and bring together a little using your hands, then begin to add the water a bit at a time making sure to really mix it all together and incorporate it before adding any more.

I said around 330ml of water and you may not need it all or you may need more, the trick is to take your time and mix.

Once you have a dough – a little sticky – you want to empty the bowl out onto a surface and begin to knead the bread dough. Remember from last time that the sticky dough will

become less sticky and more soft and pliable as you knead (takes around 7 or 8 mins).

Stage 2. Letting the dough rise.

You need to put the dough back in its bowl and cover with some cling film then leave it somewhere warm (not hot) for at least an hour, or until it has doubled in size. Don't be over eager to force this to happen quickly, the longer rising and proving take – the better the flavour of the bread.

Once the bread is proving, this is your chance to grate your cheese and cook your onions ready to add them once they have cooled.

If you have ever caramelised onions before, you can go here to learn

http://www.simplyrecipes.com/recipes/how_to_caramelize_onions/

Stage 3. Incorporating the onions and cheese and proofing the bread.

Once the bread has risen, you need to do what's called knocking it back. This means knocking all the air out of the bread by kneading it again for a minute or two. This is also the stage where you add your cheese and onions. Add them a bit at a time and knead them into the dough. If you get any random bits which fall out of the dough, simply poke them back in again.

Again you want to leave the bread to rise for about an hour or until it's doubled in size, but this time you don't put it back in its bowl. This time, shape your dough to look the final loaf you want and then cover it with cling film before leaving it to rise.

Stage 4. Cooking

To cook your bread and fill your home with the most amazing bread smells, pre-heat your oven to 220 degrees (or 200 for a

fan) and cook for 20 mins. When it's had 20 mins, turn it over and tap the bottom, if it's cooked it should sound hollow.

Guaranteed, your house will smell amazing and your bread will be wonderful.