

SUPER SHARE DOUGH BALLS

INGREDIENTS - SERVES 4-6

For the dough balls:

- 75ml just boiled water
- 175ml cold water
- 7g sachet fast-action dried yeast
- 2 tbsp extra virgin olive oil, plus extra for greasing
- ½ tsp caster sugar
- 1 tsp fine sea salt
- 400g strong white bread flour, plus extra for kneading

For the garlic butter:

- 100g unsalted butter, softened
- 3 garlic cloves, peeled and crushed
- small handful of flat-leaf parsley, chopped
- salt and pepper

For the tomato sauce:

- 1 tbsp extra virgin olive oil
- 1 small onion, peeled and finely chopped
- 1 garlic clove, peeled and crushed
- 200g passata (sieved Italian tomatoes)
- 1 tsp dried oregano or dried mixed herbs
- Pinch of dried chilli flakes
- Pinch of caster sugar
- Handful of basil leaves, finely chopped

METHOD

Line a round 33cm pizza tray with a piece of baking parchment.

Pour the water into a measuring jug – it should feel lukewarm when the hot and cold waters are combined. Stir in the yeast, then the olive oil, sugar and salt. Then, place the flour into a large bowl. Make a well in the centre and pour in the liquid, bringing together with a wooden spoon and then your hands to form a large ball.

Turn the dough out onto a floured surface and knead for 5 minutes to make a smooth, soft, elastic dough that springs back to the touch. Divide the dough into 24 pieces even pieces (each one will need to weigh around 25-30g) and roll each one into a small ball, bringing up the sides and pinching to seal.

Arrange the dough balls around the edge of the pizza tray, smooth side up. Leave a gap of around 2cm between each one. Make a second circle of dough balls just inside and the first one, leaving a large gap in the centre. Put an upturned ramekin in the middle and cover with a piece of lightly oiled cling film. Leave to prove in a warm place for 1 hour, or until doubled in size.

Preheat the oven 220C/200C fan/gas 7. Bake the bread in the oven for 20-25 minutes or until golden brown and thoroughly cooked.

To make the garlic butter, put the butter, crushed garlic and parsley into a bowl and season with a pinch of salt and a few twists of freshly ground black pepper. Mix well with a wooden spoon. Cover and set aside.

To make the tomato sauce, heat the oil in a small saucepan and gently fry the onion and garlic for 3 minutes, stirring constantly.

Add the passata, chilli flakes, oregano or mixed herbs, a pinch of sugar and salt and lots of ground black pepper to the pan. Simmer gently for 8-10 minutes, stirring regularly with a wooden spoon until thick. Remove from the heat and stir in the basil. Transfer to a small dish.

Take the garlic bread out of the oven and transfer to a large board or platter. Brush generously with half the garlic butter and put the rest in a small pot. Place the pot of tomato sauce in the centre of the dough and serve the garlic butter alongside.

Remember!
Always ask an adult for help when using hot, sharp or heavy objects in the kitchen.

matilda
and the
Ramsay bunch