

The French are passionate about their bread—historically, the shaving of bakers' heads for selling underweight bread was not uncommon. This loaf typifies French bread—a big, bold, hearty loaf full of flavor. Serve toasted or with cheese, it's a must try!

## Pain de Campagne *Illustrated*

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## Baguett

- 2½ cups white bread flour, plus extra for dusting
  - scant ½ cup rye flour
  - 1 tablespoon salt
  - 1 oz/30 g yeast
  - ½ stick butter, softened
  - 1 large bunch fresh oregano, destemmed and chopped
  - 1¼ cups water
- Makes 1 loaf*

Put all the ingredients except the water into a bowl, then slowly add the water and mix in with your hands until all the flour on the sides of the bowl has been incorporated.

Tip the dough out onto a lightly floured counter and knead for 6 minutes. Put the dough back in the bowl and let stand for 2 hours.

Line a baking sheet. Tip the dough out onto your floured counter and shape into a ball, then slightly flatten with your hands and dust with flour. Using a knife, mark out a square shape on top of the dough, then put on the baking sheet and let rise for 1 hour.

Preheat the oven to 425°F/220°C. Bake for 30 minutes, or until golden brown, then transfer to a wire rack to cool.

