



HALLOWEEN FOUGASSE

Ingredients to make 1

*85g warm water
3g dried yeast or 5g fresh yeast
125g strong white flour
3g salt*

Method

If you are using quick/active yeast you can add it straight into the flour, otherwise stir the **yeast** into the **warm water** until it is dissolved. Weigh out the **strong white flour** and **salt** in a bowl large enough for the dough to double. Mix in the liquid until you have a sticky dough. Knead the dough for 10 to 15 minutes until it is smooth and springy. Put the dough in a lightly moistened bowl in a warm place covered for 1 hour.

Shaping

Turn the dough out onto floured baking paper on a tray. Gently tease it out into a 15cm square (just longer than a dough scraper). Make a long diagonal cut with your dough cutter, stopping just short of the edge of the dough. Now make two or three smaller cuts on either side of the diagonal cut, again stopping just short of the edge and just short of cutting through to the first cut. Use your fingers or scraper to enlarge the cuts into quite large holes so that they don't close up again during proving and baking. Allow enough room between & around the fougasses for expansion. See below for Halloween ideas.

Proving

Leave for 15 to 20 minutes in a warm, moist place. A plastic bag misted inside with a plant spray works well.

Baking

Heat the oven to 250°C. If you like, slide the fougasse on the baking sheet onto a hot baking tray, otherwise just put the original tray in the oven as is. Add a cup of water to a tray in the bottom of the oven then turn down to 230°C to bake for 15 minutes but take the water tray out after five.

Cool on a wire rack covered with a cloth for a few minutes then serve warm.



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