GREEK VILLAGE BREAD

**Ingredients**

* 1 kg bread flour
* 630ml very warm water
* 2 **Tbsp** instant yeast
* 1 tsp sugar
* 2 **Tbsp** olive oil
* 1 1/2 **Tbsp** salt
* ¼ cup semolina
* 1 tsp sesame seeds

**Method**

1. Preheat the oven at 250C/ 480F.
2. To prepare this easy Greek bread recipe, start by adding into a large bowl the water, yeast and sugar. Use a fork to completely dissolve the yeast in the water. Set aside for about 5 -10 minutes to activate the yeast.
3. Add half the flour a little bit at time whilst mixing with a spoon. Add the olive oil and salt and the rest of the flour and mix with a spoon until all the flour has been absorbed. At this point the dough should be sticky on your hand.
4. Knead the dough a little bit with your hands until it’s elastic and form into a ball. Place the dough inside a lightly oiled large bowl and cover with cling film.
5. Let the dough rise at room temperature for 10-12 hours (or overnight).
6. Deflate the dough. Sprinkle semolina on a large working surface and transfer the dough on the surface. Using a sharp knife divide the dough in 2 equal pieces. (This Greek Bread recipe makes 2 loaves of bread).
7. Knead each piece of the dough with your hands just enough to have a nice and smooth dough that doesn’t stick too much on your hands (for about 3 minutes). Sprinkle the dough with semolina (2-3 tbsp) when kneading the dough.
8. Form 2 round loafs and place one inside a casserole dish or clay pot with a lid. Place the other on a tray lined with paper. Wet the loaves with a damp hand and sprinkle the sesame seeds on top. Score the top of each loaf using a sharp knife.
9. Place the lid on the casserole dish. Let the first loaf cook for 10 mins before adding the second loaf to the oven.
10. When first loaf has had 20 mins remove the lid. Let both loaves cook for a full 15 minutes more. Only take out to cool when they feel crusty and sound hollow when you tap them.
11. Let cool for 15 mins before slicing with a bread knife, with supervision.