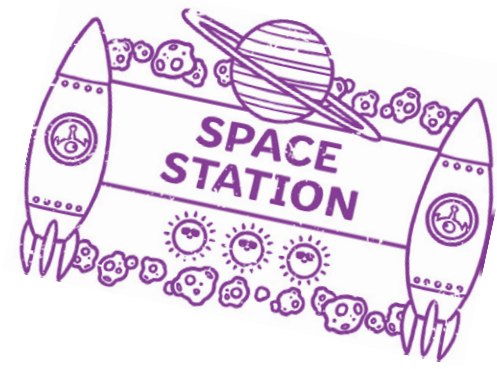


Moon Bread

The surface of the Moon is a fascinating place; featuring craters, moon dust and huge variations of temperature (ranging from approximately -173°C to $+127^{\circ}\text{C}$).



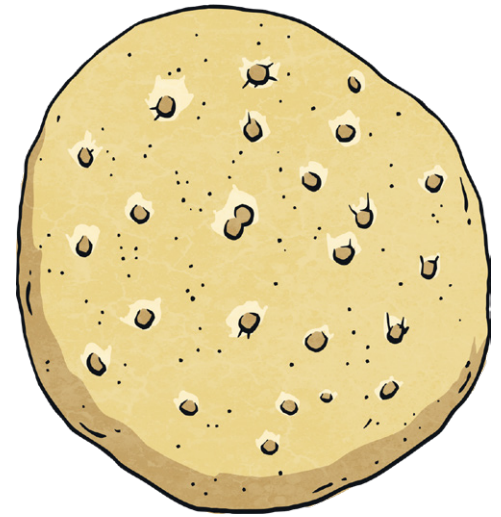
This bread recipe will help you create a visual replica of the Moon's surface.

Ingredients

- 500g plain flour, plus a little extra for dusting
- 7g (a small packet) of dried, fast action yeast
- 2tsp salt
- 5tbsp olive oil, plus a little extra for greasing the tin
- 1tsp flaky sea salt

Equipment

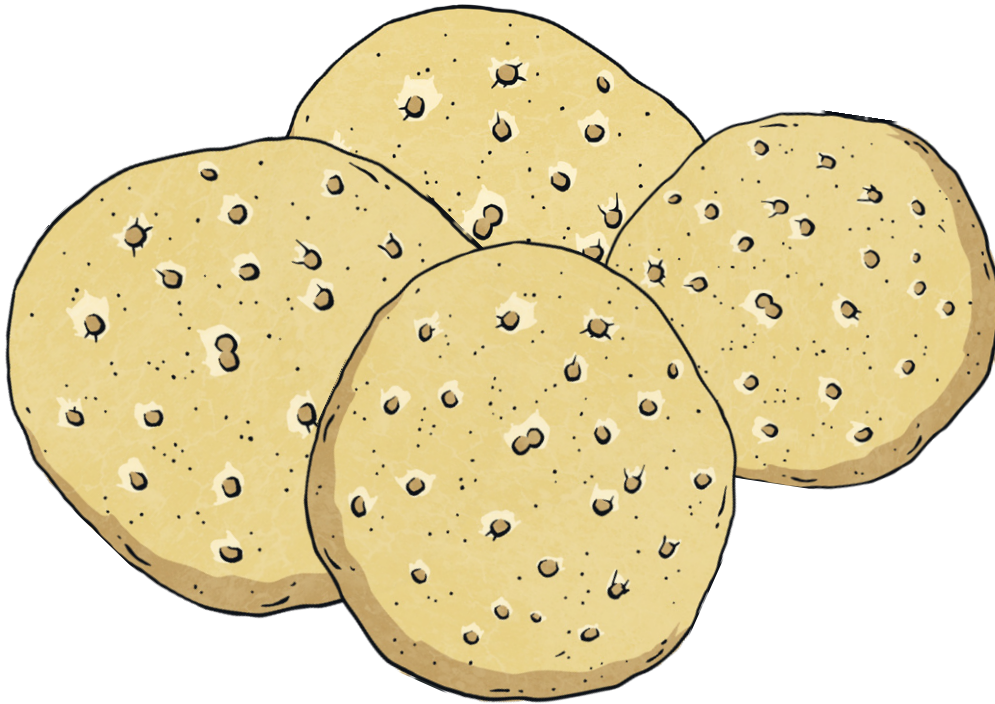
- mixing bowl
- wooden spoon
- shallow baking tin



Ingredients

1. First, pour the flour into a mixing bowl.
2. Create a groove in the middle of the flour, splitting it in half. In one half place the yeast, in the other half place the salt. This is because if the two are mixed straight away, the salt can slow or even deactivate the yeast.
3. Mix both halves together (the flour will prevent the salt from affecting the yeast).
4. Make a well in the flour and pour in 2 tbsp of oil and 350ml of lukewarm water. Add these ingredients slowly, a small amount at a time, until you have a slightly sticky dough.
5. Next, dust some flour onto a flat surface and tip the dough out of the bowl onto the flour.
6. Knead the dough (push it, roll it, rub it and squeeze it) until it is soft and less sticky.
7. Gently pick up the dough and place it into a clean mixing bowl.
8. Cover the bowl with a towel and leave in a warm place for an hour. The dough should double in size.

9. Place a very small amount of oil into a shallow baking tin (this will prevent the bread from sticking).
10. Remove the dough from the mixing bowl and stretch it out until it forms a circular moon shape in the baking tin.
11. Cover the tin with a towel and leave in a warm place for another 30 minutes.
12. Preheat the oven to 200°C (gas mark 7).
13. Press your fingers into the dough to create crater shapes.
14. Mix together 2 tbsp of oil, 1 tbsp of water and the flaky salt and drizzle over the top of the bread.
15. Bake the bread in the oven for 20 minutes until golden brown.



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