

BBQ Bread with Herb Butter



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids ¼ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 1 1/4 cups (300ml) lukewarm water
- 1.5 oz. (42g) fresh yeast
- pinch of sugar
- 17.6 oz. (500g) [Flourish Flour](#)
- 1/2 tsp. salt
- 1 tbsp. butter, at room temperature
- 8.8 oz. (250g) butter, at room temperature
- fresh herbs (parsley, basil, chive, rosemary, etc.)
- 1-2 cloves of garlic
- sea salt, pepper

Instructions

1. Crumble the fresh yeast with the sugar into the lukewarm water and mix until dissolved completely. Add the flour, salt, butter, and the yeast water to a bowl and mix. Knead for about 5-6 minute until you get a nice smooth dough. Cover the dough and let rise in a warm place for about 30-45 minutes.
2. For the herb butter wash the herbs and dry with a kitchen paper, chop finely. Peel the garlic and cut finely. Mix all with the butter (works best with a fork), season with the salt and pepper. Store in the fridge until needed.
3. Heat up the bbq or a griddle pan. Cut the dough into 8 equal pieces and form into flat bread. Brush with some olive oil and place on the grill/pan. Cook/fry for about 3 minutes, brush with olive oil and turn over, cook/fry for another 3 minutes.