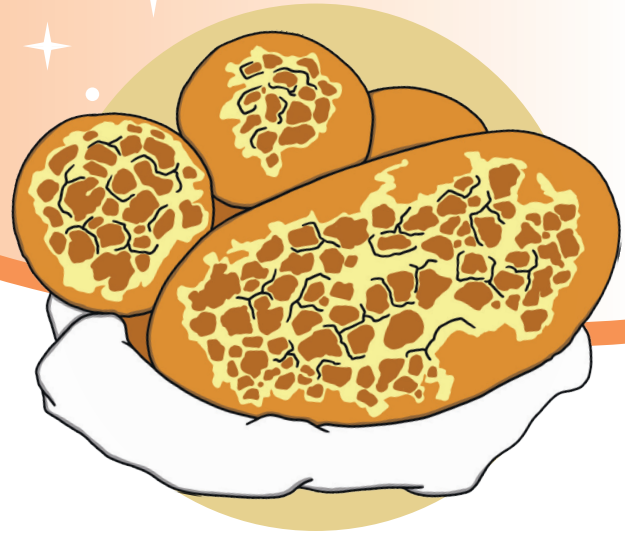


Disclaimer: This recipe involves the use of a knife and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items, such as knives or graters, or when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.

Tiger Bread



Use the recipe to make a tasty tiger bread loaf or split the dough to make individual tiger bread rolls.

Ingredients

- 500g strong white bread flour, plus extra for kneading
- 7g sachet of fast-action yeast
- 1½ tsp caster sugar
- 1½ tsp salt
- 300-350ml warm water
- vegetable oil (for greasing)

Equipment


- measuring scales
- large mixing bowl
- wooden spoon
- teaspoon
- tablespoon
- baking tray
- cling film
- spatula
- cooling rack
- whisk (adult supervision)
- access to oven (adult supervision)



For the topping

- 90g rice flour
- ½ sachet of fast-action yeast
- ¼ tsp salt
- 1 tsp golden caster sugar
- ½ tbsp toasted sesame oil
- 90ml warm water
- butter and jam (optional)

Method

1. Pour the flour, yeast, sugar and salt into a large bowl and then stir.
2. Make a well in the centre. Pour in the water and then mix together to form a dough.
3. Sprinkle a dusting of flour on a clean work surface and place the dough on it.
4. Knead the bread for 10 minutes or until it is smooth and stretchy.
5. Grease the inside of the large bowl with some oil to stop the dough from sticking.
6. Then, put the dough in the bowl and cover it loosely with cling film.
7. Leave the bowl in a warm place for an hour or until it has doubled in size. If you can, save the cling film for step 9.
8. Tip the dough onto a work surface and knead it three times.
9. Shape the dough to make an oval-shaped loaf (or split the dough to make smaller bread rolls).
10. Dust a baking tray with flour and place the loaf (or rolls) on it. Loosely cover the tray with oiled cling film and leave it for an hour or until it has doubled in size.
11. Ask an adult to preheat the oven to 200°C (180°C fan) or gas mark 6.
12. Put all the topping ingredients into a large bowl and then mix together with a whisk until they make a smooth paste. (You might need to add more water if the paste is too thick or add more flour if it is too runny.)
13. Put this to one side for 5 minutes. 
14. With a spatula, spread a layer of the topping paste over the loaf (or rolls).
15. Put the loaf (or rolls) in the middle of the oven for 35 minutes. To test whether the bread is baked, ask an adult to knock on the bottom of the loaf (or rolls). If it sounds hollow, it is ready!
16. Leave it to cool on a cooling rack and then enjoy with butter and jam.