

## Basic Bread dough.

### **INGREDIENTS**

2 kg Flour  
100g Margarine  
20ml Salt  
20ml Sugar  
1,3L Luke warm water  
40g. Yeast.  
150 ml Sourdough starter

### **METHOD.**

1. Mix all the ingredients, rubbing in the margarine before adding the yeast.
2. Add the lukewarm water to form a soft dough. Then knead the dough well until smooth and elastic.
3. Cover and place in a warm, NOT HOT, to rise.
4. Shape into 30 g Portions. Press flat
5. Cook on cool coals until they sound hollow

## **BASIC VINAIGRETTE (200ml)**

### **Ingredients**

50ml Vinegar  
2g Mustard  
Salt  
Pepper  
Herbs  
150ml Olive oil  
200g Baby rocket

1. Place the vinegar, mustard and seasoning into a bowl and whisk to combine
2. Add the oil gradually while whisking to achieve a temporary emulsion. Store in a container until required

### **Plating:**

1. Mix the dressing to re-emulsify prior to use
- 2.

## **APRICOT JAM**

(Function x 2)

1 Tin 363g Fine Apricot jam  
125 g Dried apricots, chopped finely  
6 g fresh chopped ginger  
2-3 chilli, chopped finely  
15 ml lemon juice

- 1 Put everything i big pot.
- 2 Bring to the boil and cook until 104°C