

Take and Make

With Brathay

This week we have given you the ingredients for

MAIN: Roasted Pepper and Tomato Soup and Overnight Focaccia Bread DESSERT: Fruit Jelly

Before you start collect your equipment and wash your hands. Remember to tie back your hair whilst preparing food.

Start the focaccia the night before!

1. Put 500g bread flour, 2 teaspoons salt, Sachet of Instant yeast into a large bowl and add 500ml of lukewarm water. Stir the mixture until it comes together to make a big, sticky ball of dough. Cover it with cling film and put it in the fridge overnight.
2. **The next day:** take the dough out of the fridge and prick all over with a fork to deflate.
3. Line a baking tray or 2 9inch cake tins with baking paper/greaseproof paper/ baking parchment (If you don't have any just oil or butter the tray—this is to stop the bread sticking.
4. Place the dough on the tray (or split it in two and place it in the pie tins) Drizzle a teaspoon of oil over the surface and then leave the bread to rise for between 2 and 4 hours.
5. When the dough has doubled in size use your fingers to poke holes in the dough like deep dimples.
6. Drizzle the rest of your olive oil over the bread—letting some of the dimples fill with oil.—You may want to add vegetables like onion peppers or herbs to your bread—or sprinkle a little salt and herbs over it—or leave it plain.
7. Transfer to a hot oven (220 C) and bake for 25 minutes.

The Soup

1. Cut the top off the pepper and remove the stalk and seeds. Then cut the pepper into 8-10 pieces. And place in a roasting tin. Peel the garlic then peel the onion and then cut into 8 wedges and add all to the roasting tin. Tip the tinned tomatoes into the roasting tin and add a drizzle of olive oil to the tin. Roast the vegetables for 30 minutes at 220 C
2. Finely chop the celery. Melt a knob of butter in a large pan over a medium heat and saute the celery for 5 minutes—don't have the pan too hot or the butter will burn! After 4-5 minutes turn off the heat and make up 450ml vegetable stock using boiling water and the stock cube.
3. Add 2 tbsp tomato puree to the vegetable stock—mix well and add to the celery pan. Remove the vegetables from the oven and add to the pan.
4. Stir to combine. You can keep the soup chunky or blend to make it smooth. If you're feeling adventurous add a pinch of chilli flakes!

