



Oxfam fair coffee and fig bread by Simon Bryant

Ingredients: (makes one large loaf)

2 ½ cups bakers flour
1 tablespoon dried yeast
2 teaspoon sugar
1 teaspoon sea salt
½ cup espresso Oxfam coffee (this is 4 shots espresso coffee if you have a machine)
½ cup warm water
¼ cup extra virgin olive oil
1cup dried wild figs chopped stalk removed
1 tablespoon aniseeds

Egg wash

1 free range egg yolk
1 tablespoon milk
2 tablespoon extra virgin olive oil olive oil

Method:

1. Macerate the chopped figs in the coffee and allow to absorb as much moisture as they will take in. Strain and squeeze out excess moisture and set aside both the figs and the liquid.
2. Make the dough by combining most of the flour, yeast, salt, sugar, aniseed in a bowl. Mix warm water with the strained coffee liquid and add the ¼ cup of olive oil .Knead together to make a smooth dough for about 7 to 9 mins until elastic and shiny. (You may need a little more water, or a little more flour. The dough needs to have resistance and just spring back at you, but it shouldn't be hard) Rest in a bowl in a warm spot (covered with cling wrap), until doubled in size which takes about an hour.
3. Lightly dust benchtop with flour, Shape dough to an oval about 20 cm long and sprinkle with figs. Gather all the edges of the dough (like a pasty and crimp lightly together, Turn upside down so that the seam is on the bottom, and shape into a loaf about 15 cm long. Cover with tea towel and allow to rise a little for about 20 mins. Preheat a baking stone in the oven at 200 C.
5. Mix the wgg wash ingredients together. Cut 6-8 slashes in the dough about 4 mm deep, and brush with egg wash slightly pulling part the slashes.
6. Place on the preheated pizza stone dusted with a little flour and bake in oven for 25 to 30 mins until it sounds hollow when tapped on the bottom.

Great served as it is as a morning tea, or with butter or with soft cheeses such as blue, brie or feta.