

This bread has many names. I call it Revival Bread because it has connotations of hope, and because my girlfriend wouldn't let me call it Jesus Bread!

Any old pieces of dried out bread from the back of the bread bin? Keep'em. Sure, you can turn them into breadcrumbs or croutons, but better than that, you can use them to make an amazing new loaf.

In fact, if you don't quite finish your first batch of Revival Bread, you could just keep recycling it forever...

REVIVAL BREAD

Recipe by James Morton

- 1** The day before you're going to bake, break up the old chunks of bread into a bowl, then add the water. Cover with cling film and leave in the fridge.
- 2** The next day, rub together the flour, yeast and salt in a large bowl, keeping the yeast and salt separate at either side of the bowl. Make sure there are no lumps in the soaker (if there are, mush them up) then add it all to the dry mix and combine into a rough dough.
- 3** Knead your dough well for at least 5 minutes until noticeably more stretchy. Once it is holding itself together much more, cover and rest for 1–1½ hours, or until nearly doubled in size. You can rest in the fridge for 8–12 hours too, if you like.
- 4** Once rested, turn the dough out on to a lightly floured surface. Shape into a single, large ball.
- 5** Transfer your shaped dough to your proving basket or a bowl lined with a floured tea towel and prove for about 1½ hours. About 40 minutes before you're ready to bake, preheat your baking surface to 240°C/gas 9.
- 6** When fully proved, turn your dough out on to a board dusted with semolina. Score your bread with a serrated knife or peel, as desired.
- 7** If using a traditional baking stone, slide your loaf on to the stone and throw a quarter cup of water on the side of the oven. Turn the temperature down to 220°C/gas 7 and bake for 40–45 minutes. To bake the loaf in your cast-iron pot, slide the loaf gently into the pot and bake with the lid on for 15 minutes at 220°C/gas 7, then with the lid off for a further 30–35 minutes. Allow the loaf to cool completely before enjoying.

'Brilliant Bread' by James Morton is published by Ebury Press, £20. Photography by Andy Sewell.



Ingredients

For the soaker

150g chunks of old bread – any type
300g water

For the dough

350g strong white flour
1 x 7g sachet fast-action yeast
6g salt
All of the bread soaker

Makes 1 massive loaf. Time spent in the kitchen: 20–30 minutes. Time taken altogether: overnight, plus 3 hours.

Every year in Scotland we throw away around £1 billion worth of food, costing the average household £38 a month.

The good news is that there are some quick and easy things we can all do to reduce the amount of food we throw away. Here are a few of our favourites to make the most of your bakery products.



Bakery

Top Tips

Most bakery products have a 'best before' date - these dates refer to quality, so your bakery products can be eaten after this date, but may no longer be at their best.

Sliced breads, pitta breads, crumpets and bagels are all great for freezing and can be toasted straight from frozen as and when you like.

Spread the crusts from a loaf with garlic butter and toast under the grill, cut into fingers for a quick snack.

Lovely leftovers

Turn slightly stale bread and leftover bread crusts into breadcrumbs, and store in the freezer to use later.

Use up leftover croissants and muffins to make a traditional bread and butter pudding with a twist.

Freeze leftover cake in slices; defrost slice by slice for a tasty treat.

Did you know?

Storing bread in the fridge can make it go stale quicker. The best place to store bread is in a cool, dark and dry place, your bread bin or store cupboard is perfect.

For handy tips and recipes to help reduce food waste, lovefoodhatewaste.com or find us at [facebook.com/lovefoodhatewastescotland](https://www.facebook.com/lovefoodhatewastescotland)

