LARDER & LADLE

FROM SCRATCH, FROM EVERYWHERE.



BREAD

Seven recipes. One generous subject.

THE FIRST LARDER & LADLE FOOD ISSUE

ISSUE 01

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A NOTE FROM THE LARDER

Food has followed me around the world

I joined the military at sixteen and, in the years that followed, had the opportunity to work across all seven continents. Along the way came an extraordinary variety of places, people and, inevitably, food.

Eventually I put down roots in North Dorset, where I live with my family and am the father of three daughters. Larder & Ladle grew from a simple idea: to collect the food I have discovered, cooked and enjoyed, alongside the dishes I am still discovering.

There is no grand philosophy and no claim to culinary expertise. There are simply good recipes, interesting flavours and food worth making. Bread belongs naturally in that collection: sometimes British, sometimes from much further afield, and very often the thing that brings the rest of the meal together.

> “Good food has no borders.

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BEFORE FLOUR MEETS WATER

Begin at the beginning

Cooking becomes easier when you stop treating each recipe as an isolated performance. Begin with what is in front of you: the ingredient, the pan, the heat and the time available.

> The recipe is a route, not a set of handcuffs.

Technique is the habit of observing

Read the recipe at least once before touching anything, then prepare the work so that the cooking itself can remain calm.

LOOK

Proved dough should appear smooth and slightly domed. Bread may colour before its centre is ready.

LISTEN

A baked loaf may sound hollow underneath. Its crust begins to crackle quietly as it cools.

TOUCH

Elastic dough yields and returns. Tight dough often benefits from resting before it needs correction.

The point is not perfection. It is confidence earned through repetition: understanding why a stage matters, recognising when it is complete and becoming less dependent upon the clock each time you cook.

Read what is in your hands

> “Smooth. Elastic. Alive with trapped air.

The dough tells you what the clock cannot: whether it is resisting, relaxing or ready to move on.

FIELD GUIDE

Before you add anything

01

TOO TIGHT

Pause. Resting often solves what extra water cannot.

02

TOO WET

Flour hands and surface first. Adding flour changes the dough.

03

READY TO SHAPE

The dough feels elastic, holds a gentle curve and does not tear at first touch.

04

READY TO BAKE

Look for expansion and lightness, not only the minutes on the clock.



01

RECIPE 01

Chargrilled Pepper & Sage Flatbread

WHOLE WHEAT · CHARRED PEPPER · SAGE

Chargrilled Pepper & Sage Flatbread

A crisp whole-wheat flatbread with charred peppers, mozzarella, sage, pesto and seeds.

SERVES 4 | PREP 2 HR 15 MIN | BAKE 12-15 MIN | OVEN 200°C

INGREDIENTS

- 1½ cups whole-wheat flour
- 1 tbsp dried yeast
- ½ cup cold water
- 3 tbsp olive oil, divided
- Salt and black pepper
- ½ cup passata
- 1 tomato, diced
- ½ cup mozzarella
- 1 cup peppers, sliced
- ¼ cup sage leaves
- 2 tbsp pesto
- ¾ tsp chilli flakes
- 1½ tsp mixed seeds

METHOD

01 Combine flour, yeast and salt. Add water and two tablespoons of olive oil and mix to a sticky dough. Knead for four minutes until smooth and elastic. Cover and rise for two hours in a draught-free place.

02 Heat the oven to 200°C. Flour a baking tray, shape the dough and transfer it to the tray.

03 Dry-char the peppers. Spread the dough with passata and tomato, then add mozzarella, peppers and sage. Drizzle with the remaining oil and scatter over the seeds.

04 Bake for 12-15 minutes until golden and melted. Finish with pesto and chilli flakes before slicing.

KITCHEN NOTE

Shape it as a conventional flatbread or raise the long edges in the manner of a Turkish pide. Symmetry matters less than a crisp base.

Not every bread wants to be round

Raised edges hold loose toppings, protect the perimeter and give every slice a mixture of crisp edge and softer centre.

> Shape should serve the food, not the photograph.



02

RECIPE 02

Pepper & Mushroom Flatbread

PORTOBELLO · PESTO · MOZZARELLA

RECIPE / METHOD

Pepper & Mushroom Flatbread

An artisan whole-wheat base topped with peppers, mushrooms, mozzarella, pesto and basil.

SERVES 4	PREP 2 HR 20 MIN	BAKE 12-15 MIN	OVEN 200°C

INGREDIENTS

- 1½ cups whole-wheat flour
- 1 tbsp dried yeast
- ½ cup cold water
- 2 tbsp olive oil
- Salt and black pepper
- ½ cup passata
- 1 tomato, diced
- 1 cup mozzarella
- 1 cup portobello mushrooms
- 1 tsp olive oil
- 2 tbsp pesto
- ¾ tsp chilli flakes
- Fresh basil

METHOD

01 Combine flour, yeast and salt. Add water and olive oil and mix to a sticky dough. Knead for four minutes until smooth. Cover and rise for two hours.

02 Heat the oven to 200°C and flour a baking tray. Shape the dough and transfer it to the tray.

03 Spread with passata and tomato. Add mozzarella, peppers and mushrooms, then drizzle with oil.

04 Bake for 12-15 minutes until golden and fully melted. Finish with pesto, basil and chilli flakes; cut into eight.

KITCHEN NOTE

Mushrooms bring water. Slice them finely or brown them separately before topping so the base remains crisp.

TOPPING NOTES

Give the dough room to bake

A flatbread is not improved by burying it. Use toppings with restraint so moisture can escape and the dough can bake evenly.

MUSHROOMS	Slice evenly; brown first if particularly wet.
MOZZARELLA	Drain it well. Excess liquid softens the base.
PESTO	Add after baking so the herbs remain fresh.



03

RECIPE 03

Gözleme

FOLDED · FILLED · GRIDDLED

RECIPE / METHOD

Gözleme

A Turkish flatbread folded around spiced meat or spinach and feta, then cooked until deeply golden.

SERVES 4	PREP 30 MIN	COOK 20 MIN	METHOD SKILLET

INGREDIENTS

- 2½ cups plain flour
- ⅓ cup extra-virgin olive oil
- ¾ cup water
- ½ tsp salt
- Meat filling: onion, garlic, pepper, 500 g minced lamb or beef, spinach, cumin, paprika, cayenne and feta
- Spinach filling: 300 g spinach, garlic, eggs, black pepper, 300 g feta and 2 cups mozzarella
- Lemon wedges

METHOD

01 Mix flour, oil, salt and water for two to three minutes. Rest for 20 minutes, divide into four and roll each piece to about 35 x 20 cm.

02 For meat: cook onion, garlic and pepper, brown the mince, season and wilt in the spinach. Cool before filling.

03 For spinach: scrunch spinach, garlic, egg and pepper until softened, then mix through the feta.

04 Spread filling across half the dough. Add feta to meat or mozzarella to spinach. Fold, expel air and seal.

05 Cook in a lightly oiled skillet for about three minutes per side until crisp and deeply golden. Cut and serve with lemon.

KITCHEN NOTE Cool the filling before assembly. Warm filling softens the dough before it reaches the pan.

TWO FILLINGS / ONE DOUGH

Choose the filling that suits today

> Cool the filling. Seal the air out. Let the pan make it crisp.

SPICED MEAT

Lamb or beef with onion, garlic, pepper, cumin, paprika, cayenne, wilted spinach and feta.

SPINACH & FETA

Baby spinach softened with garlic, egg and black pepper, then mixed with feta and finished with mozzarella.

LOOK

The filling should be cool and free from excess liquid.

LISTEN

The pan should sizzle as the gözleme goes in.

TOUCH

Press out trapped air before sealing the edges.



04

RECIPE 04

Chinese Steamed Buns (Bao Buns)

WARM · SOFT · MADE FOR FILLING

RECIPE / METHOD

Chinese Steamed Buns (Bao Buns)

Soft, slightly sweet steamed bread, intended to be filled generously and eaten warm.

MAKES 10	PREP 1 HR 25	STEAM 10-12 MIN	METHOD STEAM

INGREDIENTS

- 7 g dried yeast
- 450 g bread flour, plus dusting
- 50 g caster sugar
- 300 ml warm water
- 1 tsp baking powder
- Salt
- A little neutral oil

METHOD

01 Whisk yeast and warm water together. Combine flour, salt, sugar and baking powder. Add the yeast mixture and bring together.

02 Knead for about ten minutes until smooth and elastic. Cover in a lightly oiled bowl and rise for 60-90 minutes until doubled.

03 Roll into a sausage and divide into ten. Flatten to ovals, brush with oil and fold over a wooden spoon handle, leaving a gap.

04 Cover and rest for 30 minutes.

05 Line a bamboo steamer with parchment and steam in batches for 10-12 minutes until puffy, soft and cooked through.

KITCHEN NOTE

Fill with slow-cooked beef, pork belly or a sweet filling. Uncooked buns may be frozen for up to three months.

STEAM

Cooking bread with steam

1

LINE

Parchment prevents sticking; leave routes for steam to escape.

2

SPACE

The buns expand. Give them room to retain their shape.

3

WAIT

Repeated lifting loses heat and condensation.

> Steady steam. Enough space. Leave the lid alone.



05

RECIPE 05

Pagnotta

SEMOLINA · OVERNIGHT · DUTCH OVEN

RECIPE / METHOD

Pagnotta

A crusty Italian semolina loaf with a deep golden crust and a soft, open interior.

MAKES 1 LOAF	MIX 10 MIN	PROVE OVERNIGHT	BAKE 45-50 MIN

INGREDIENTS

- 500 g fine semolina flour, plus dusting
- 500 g tipo 00 flour, plus dusting
- 20 g rock salt
- 750 ml lukewarm water
- 1 tsp dried yeast

METHOD

01 Put both flours and yeast into a stand mixer. Add salt and water and mix slowly with a dough hook for 10-12 minutes.

02 Cover with a damp tea towel and leave in a draught-free place overnight, for at least 16 hours.

03 Flour hands and surface rather than adding flour to the wet dough. Shape into a round, place in a floured bowl, cover and prove for about three hours.

04 Heat a Dutch oven in the hottest oven available, ideally 240-275°C.

05 Dust parchment with semolina. Turn out, dust and slash the dough. Lower it into the hot pot. Cover and bake for 20 minutes.

06 Remove the lid and bake for another 25-30 minutes until risen and golden. Cool completely before slicing.

KITCHEN NOTE

The wetness is part of the method. Flour hands and surfaces; do not keep correcting the dough itself.

Leave something for tomorrow

An overnight dough changes the rhythm of baking. Mix today; shape and bake tomorrow. The delay is not an inconvenience but part of the recipe.

> Resting develops what force cannot.



06

RECIPE 06

Brioche, Three Ways

BUTTER · EGGS · AN OVERNIGHT CHILL

RECIPE / METHOD

Brioche, Three Ways

One enriched dough becoming a Pullman loaf, twelve buns or sixteen cinnamon rolls.

YIELD 3 OPTIONS	MIX DAY ONE	CHILL 18-24 HR	BAKE 12-25 MIN

INGREDIENTS

- 5 cups bread flour or tipo 00
- ½ cup sugar
- 1 tsp active dried yeast
- 1 tbsp fine sea salt
- 4 eggs plus 1 yolk
- 1 cup milk
- 2 cups plus 2 tbsp unsalted butter, diced
- For cinnamon rolls: brown sugar, cinnamon, salt and melted butter
- For icing: icing sugar, salt, double cream and optional pecans

METHOD

01 On day one mix flour, sugar, yeast and salt on low speed. Add eggs, yolk and milk. Mix on medium for four minutes. Add butter and mix for another four to five minutes until incorporated.

02 Form into a ball and refrigerate in an airtight container for 18-24 hours.

03 On day two, turn out, knock back and choose the finish: loaf, buns or cinnamon rolls.

KITCHEN NOTE The cold rest develops flavour, firms the butter-rich dough and makes shaping considerably more civilised.

Roll, cut, prove, bake



Divide the chilled dough. Roll to rectangles, brush with melted butter and scatter with brown sugar, cinnamon and salt. Roll from the long side, cut into eight and prove for an hour. Bake at 205°C for about twelve minutes.



07

RECIPE 07

No Pizza Oven Pizza

DOMESTIC OVEN · STEEL · FIERCE HEAT

RECIPE / METHOD

No Pizza Oven Pizza

A crisp, aerated pizza made in an ordinary oven with a thoroughly heated stone or steel.

SIZE 12-15 IN	MIX 10 MIN	PROVE 4 HR+	BAKE ABOUT 8 MIN

INGREDIENTS

- 190 g tipo 00 flour
- 123 ml cold water
- ⅓ tsp active dried yeast
- ⅓ tbsp salt
- A glug of olive oil
- Toppings of your choosing

METHOD

01 Combine dry ingredients in a mixer with a dough hook. Add olive oil and mix for 20 seconds.

02 Add water and mix for seven to ten minutes. Cover and leave in a draught-free place for at least four hours.

03 Heat the oven, with a steel, stone or upturned heavy tray in place, at maximum temperature for at least one hour.

04 Shape the dough in whichever manner gives you confidence. Add toppings with restraint.

05 Bake until the base is crisp and the rim aerated and spotted. Seven minutes thirty seconds suited the original oven; treat it only as a guide.

KITCHEN NOTE

You do not need a purpose-built pizza oven. Heat stored in steel or stone matters more than theatre. Your pizza, your rules.

Store heat beneath the dough

A domestic oven loses heat quickly when the door opens. Steel, stone or an upturned heavy tray stores energy close to the base and transfers it rapidly into the dough.

Give it a full hour at the highest setting. The preheat is part of the recipe.

> “You need enough heat, not more theatre.

Observe before you correct

Dough drying at the edges needs covering, not more kneading. A base browning before its topping is ready needs a different oven position. A loaf colouring too quickly may simply need protection for its final minutes.

> Repetition reveals what a written plan overlooks.

Bread deserves another chance

Cool bread completely before wrapping it. Keep crusty loaves in paper or cloth for the short term; keep enriched breads airtight. Freeze what will not be eaten. Slice when practical, rather than waiting for staleness to make the decision.

T

TOAST

Dryness becomes crispness.

C

CRUMBS

The end of a loaf becomes a store-cupboard ingredient.

F

FREEZER

A pause button, not an archaeological site.

The bread is rarely the whole point

Bread is generous because it makes room for other things. It catches sauce, carries a filling, lengthens a meal and gives people something to break while conversation finds its direction.

That is why this issue ranges from an Italian loaf to Turkish gözleme, steamed bao, brioche and pizza. They do not share a single technique or tradition. They share usefulness. Each earns its place by making the food around it easier to enjoy.

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