

Recipe- Bread Pav

Bread Pav

Ingredients

All Purpose Flour (Maida) 500 Gm

Dry instant yeast 8 gm

Sugar 1 tablespoon

Water 300 ml

Salt 1 tsp

Oil/ Unsalted Butter 100 ml

Method

- In a big deep bowl take 100 ml warm water.
- Add sugar and yeast, mix slowly, cover the bowl and leave for 10 mins.
- Meanwhile sift maida in another bowl.
- Check after 10 minutes the yeast will raise and bubbles should form.
- Now add 200 ml warm water, 100 ml oil or melted unsalted butter to that and mix well.
- Now add salt and half of maida.
- Now mix well and keep adding small amounts of maida (you may not have to use it all) to make soft and nonsticky dough.
- Then knead for further 10 minutes until the dough is smooth and elastic.
- Shape the dough like a ball and put in a greased big bowl.
- Cover loosely with a cling film making sure no air can go inside.
- Leave in a warm place or inside microwave (of course in a switch off mode) for around 1-2 hours.
- By then it should become double or triple in size.



- Take the dough and punch it a few times.
- Now grease your palm and make small sized balls out of the dough.
- Grease all dough balls and arrange next to each other in a greased deep baking tray.
- Cover with a cling film and keep it in a warm place for another half to one hour or until it becomes double in size.
- °C.
- When the dough balls looks double in size bake them at 200°C in a preheated oven for 20 minutes.
- °C.
- Once done apply melted butter over the pavs and cover with a plate until it cools down completely.
- When cold enough take it out from the baking tray and wrap in a plastic bag.
- Serve as part of Pav Bhaji, Vada Pav and many more.

Tips

- First of all check if yeast is not bubbled, discard it. That means yeast is not good or it might be very old to use.
- For better results sift the maida 2-3 times.
- So you may not need to use whole 500 gms of maida. first add half and then keep adding the remaining maida in small batches to make a soft, light and non sticky dough.
- Knead the dough until you will feel bit lighter in weight.
- While making pavs you need to arrange the dough balls close to each other as you may want pavs to stick together.
- Use deep baking tray as the pav will expand nearly double in size.
- You may feel the pav crust hard after baking. But do not worry brush some butter and cover the pan completely,

the steam inside the hot pavs will make it soft.

- You may store the pavs in a airtight plastic bag.