

# BASIL & SUNDRIED TOMATO BREAD

## INGREDIENTS

900g	Flour
1tsp	Salt & Pepper
1 (7g) Packet	Dried Yeast
2tsp	Oregano
150g	Sun dried Tomatoes
2tbsp	Basil Pesto
25g	Fresh Basil Leaves
3 tabs	Rapeseed Oil
600ml	Hot Water

## METHOD

1. Slice Sundried Tomatoes
2. Roll up the leaves of Basil into cigar shapes and slice into strips
3. Weigh 900g of Strong Flour and place in a bowl
4. Add the Dried Yeast to the Flour
5. Add Oregano, Rapeseed oil, Salt, Pepper Sliced Basil, Basil Pesto and Sundried Tomatoes into the bowl of flour.
6. Add the hot water (This will activate the yeast) and bring it together
7. Place onto your board and start kneading the dough
8. Keep kneading the dough until it's smooth, shiny and springs back quickly when pushed down
9. Place back in the bowl and prove till double in size.
10. Carefully pull out the risen dough and start kneading again and to take the air out of the dough

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## METHOD

11. Cut with a knife into four even pieces and place into oiled floured tins.
12. Place a towel over the tins and let them prove again till double in size
13. When risen place in the oven at 180 degrees and bake for 30 to 45 mins
14. Leave to cool, and slice when ready
15. Always nice this bread served with a cold meat condiment plate

## HOW TO KNOW WHEN THE BREAD IS READY

- Loafs will have a nice brown colour crust
- Should make deep hollow noise when tapped on the bottom
- The bottom of the loaf should have a golden colour

## VIDEO

Prefer step by step video? No problem, just click below.



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