



BOSCH
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Parmesan and Sundried Tomato Herbed Bread

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 60 mins

Cooking Time: 30 mins

Ingredients

Bread Dough:

- 22g of dried yeast
- 275ml of lukewarm water
- 500g of bread flour
- 1 egg
- 50ml of fresh milk
- 2 teaspoons of salt
- A pinch of white pepper

Flavouring Paste:

- 10 pieces of sundried tomatoes
- 1 piece of fresh tomato, cut into wedges
- 2 tablespoons of red (tomato) pesto
- 2 tablespoons of Italian mixed herbs
- 2 tablespoons of water
- 3 tablespoons of Olive oil
- 2 cups of grated Parmesan Cheese

Methods

1. First, you will need to dissolve the dried yeast with the lukewarm water. Then, place the yeast mixture, bread flour, egg, milk, salt and pepper into the mixer bowl.
2. Attach the dough hook and set the machine to work at speed 3.5 to incorporate the flour well then increase to 6 to mix evenly.
3. Once the dough collects at the hook into a ball, remove the dough hook with a spatula and leave the dough in the mixer bowl and cover with a cling wrap or damp cloth. Allow the dough to rest in the bowl for 1 hour until it doubles its original size.
4. Use the included glass blender to make the flavouring paste. In the blender, add in all the flavouring paste ingredients and blend into a thick and fine paste.
5. After an hour has passed and the bread dough has doubled in size, punch the dough down to release the trapped air. Dust your work surface with some flour and knead the dough.
6. Divide it equally into 3 portions and roll them out to form a long tube. Flatten each portion, spread some flavouring paste and conceal. Plait the dough to achieve a nice shape or you can roll it into a coil. Let it sit for 5 minutes.