

Tear & share bread

serves 6

INGREDIENTS

For the bread:

400g strong **white flour**
1 tsp caster sugar
1 tsp salt
7g fast action **yeast**
1 tbsp olive oil
240ml warm water

For the filling:

2 tbsp olive oil
2 medium sized onions, finely
chopped
3 tbsp tomato puree
1 green chilli, finely chopped
¼ tsp salt
1 **egg**, lightly beaten
Olive oil to finish

Dip:

Baked **camembert** (optional)

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

In a bowl, combine all the bread ingredients and then slowly add the water to form a soft dough. Now, knead for eight to ten minutes by hand or in a stand mixer. Grease a large bowl with some olive oil and transfer the dough to the bowl once kneaded. Leave it to prove for one to two hours until doubled in size.

If time is against you, simply use the dough proving setting on your NEFF oven and you'll only need to wait 30 minutes.

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PREPARATION

Meanwhile, prepare the filling. Heat the oil in a pan and add the onions. Cook for eight to ten minutes on a low to medium heat until golden. Now, add the chilli and then the tomato puree. Cook for another minute then add the salt and remove it from the heat. Leave it aside to cool.

Dust a clean work surface with some flour and place the dough on top. Roll it out to roughly 20 x 10 inch rectangle. Now spread the onion mixture on top and roll the dough tightly like a swiss roll.

Now cut it into 16 equal pieces. Place a sheet of baking paper on a large baking tray. Then place the 16 pieces in a floral design. Cover and let this prove for one hour until doubled in size.

Preheat the oven to 180 C CircoTherm®. Brush the bread with the egg and bake for 30 minutes until golden and cooked. Once ready, brush it with olive oil and serve with a dip or baked camembert.