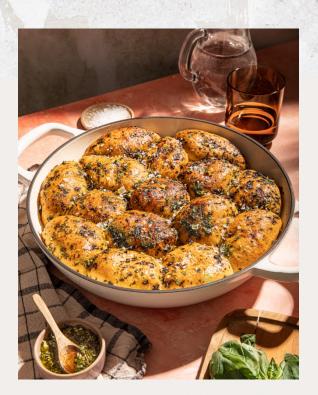


Skillet pull-apart basil bread

Serves 15

INGREDIENTS

30 g basil
500 g flour (type 550)
1 tsp salt
½ tsp sugar
21 g fresh yeast
90 ml olive oil (divided)
300 ml water (lukewarm)
½ lemon
salt
flour (for dusting)
olive oil (for greasing)





Skillet pull-apart basil bread

METHOD

- 1. Mix the flour, salt, sugar, yeast, and 2 tbsp olive oil in a stand mixer with a dough hook. Pour in lukewarm water and continue mixing.
- 2. Transfer dough to a floured work surface and knead it with your hands until it's smooth and elastic. Grease a large bowl with olive oil, add the dough, cover with a damp kitchen towel, and let rise for approx. 1 hr in your oven on 40°C Dough Proving function.
- 3. Press the dough down with your fist and divide it into 13-15 equal pieces, then roll each piece into a ball. Grease an ovenproof skillet with olive oil and place the dough balls in it. Make sure to leave approx. 1 cm of space between each dough ball. Cover with a damp kitchen towel and let rise for another 30 min in the oven with the Dough Proving function.
- 4. In the meantime, finely chop the basil and add to a bowl with the remaining olive oil (approx. 60 ml), lemon juice and salt, and mix well.
- 5. Preheat the oven to 200°C Circo Therm®. Brush the balls generously with about 2/3 of the basil oil. Transfer pan to the oven and bake for approx. 20 25 min., or until golden brown. Remove from the oven, brush with the remaining basil oil, and serve. Enjoy!