

Skillet pull-apart basil bread

Serves 15

INGREDIENTS

30 g basil
500 g flour (type 550)
1 tsp salt
¼ 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!