

Herbed Pull Apart Bread

Bialik College Kitchen Garden Program



Ingredients:

- 220g lukewarm water
- 375g plain flour
- 1.5 teaspoons yeast
- 1 teaspoon salt
- 1.5 teaspoons bread improver
- Topping:
- 2 tablespoons herbs from the garden, finely chopped
- 50g parmesan cheese, grated
- 2 garlic cloves, finely chopped
- olive oil for brushing the tops

Equipment:

- electric mixer with dough hook
- metric measuring spoons
- scales
- chopping board
- knife
- pastry brush

Method:

1. Place lukewarm water, flour, yeast, salt & bread improver into bowl of electric mixer with a dough hook.
2. Mix for 8 minutes and then place in a lightly oiled bowl and cover with cling wrap. Place in a warm spot for about an hour or when doubled in size.
3. Meanwhile combine herbs, cheese and garlic.
4. Preheat oven to 180C.
5. Remove dough from the bowl and break off balls of dough.
6. Roll into a sausage shape and form a snail.

Herbed Pull Apart Bread

Bialik College Kitchen Garden Program



7. Keep breaking off balls and rolling them out and making snails. Attach snails together to make one big snail.
8. Allow to rise for another 15-30 minutes.
9. Brush with a little olive oil.
10. Sprinkle with the cheese/herb mixture
11. Bake for approximately 30 minutes.