

## BRAIDED BASIL PESTO BREAD

### Equipment needed –

2 oven trays, rolling pins, large bowl, sieve, measuring jug, measuring cups, measuring spoons, grater, baking paper and 3 serving platters.

### Ingredients from the Garden –

- 8 tablespoons of fresh pesto

### Ingredients from the Pantry –

- 320 ml of milk
- 2 sachets of dried yeast (7 grams each)
- 1 teaspoon of sugar
- 600 grams of 00 flour
- 60 ml of oil
- 2 teaspoons of salt
- Grated mozzarella cheese

### What to do –

1. Preheat the oven to 180°C.
2. Measure out 320 ml of lukewarm milk into a measuring jug. Measure out 1 teaspoon of sugar and sprinkle over 2 sachets of yeast. Mix until dissolved, then transfer into a large bowl.
3. Measure out 600 grams of flour and sift into the large bowl with the yeast.
4. Add 2 teaspoons of salt and 60 ml of olive oil. Knead until a smooth dough is formed. Cover with a clean tea towel and set aside to rest for at least an hour.
5. Roll out the dough into 2 large rectangles about 40 x 20 cm in size.
6. Spread the pesto out over the dough, leaving a little space around the edges.
7. Grate the cheese then sprinkle over the pesto.
8. Roll the dough up lengthways.
9. Line 2 baking trays with baking paper.
10. Lay the rolled dough out onto each baking tray. If it is too long for the tray, lay it diagonally.
11. Cut the dough into half lengthways. Turn both so that the cut side is facing up, then braid the 2 pieces together.
12. Spray the top with a little olive oil, but not too much as there is already oil in the pesto.
13. Bake for 30 minutes in a preheated oven.
14. Divide amongst 3 serving platters to serve.

### Serves-

- 28 students

