

PUMPKIN, ROSEMARY AND FETA TWIST BREAD

Equipment needed –

Small bowl, masher, measuring cups, large bowl, electric scales, sieve, small knife, chopping board, cup and scissors.

Ingredients from the Garden –

- 400 grams of cooked pumpkin
- 1 teaspoon of finely chopped rosemary, plus extra for the topping

Ingredients from the Pantry –

- 200 grams of self-raising flour
- 1 pinch of salt
- 60 grams of butter
- 200 grams of feta cheese
- ½ cup of buttermilk, plus extra for brushing on the top

What to do –

1. Preheat the oven to 220°C. Line a baking tray with baking paper.
2. Mash 2/3 cup of the pumpkin then dice the remaining pumpkin, and set aside.
3. Finely chop the rosemary using a cup and scissors and set aside.
4. Chop the feta cheese and set aside.
5. Measure out the flour and sift into a large bowl and add a pinch of salt.
6. Measure out the butter and add to the large bowl.
7. Using clean fingers, rub the butter into the flour so that the mixture resembles bread crumbs.
8. Add the pumpkin, rosemary and feta and mix well to combine.
9. Make a well in the centre. Measure out the buttermilk and pour into the well. Using a table knife, stir the mixture until a dough forms.
10. Turn out onto a lightly floured bench and knead gently to form a rectangle.
11. Cut the dough out into 3 equal pieces.
12. Roll each piece out into a 4cm thick log.
13. Place onto a prepared tray and plait the three pieces together.
14. Top with the reserved diced pumpkin and remaining rosemary, pressing lightly into the dough.
15. Brush with the remaining buttermilk, then bake in the oven for 15-20 minutes or until hollow sounding when tapped.
16. Cut into small pieces and divide amongst 3 serving platters.

Serves –

- 24 students.

