

TASTES OF LIFE

Italian Mozzarella bread (makes 1 loaf)

Dough:

- 500 g Strong white bread flour
- 40 g Fresh yeast
- 200 ml Lukewarm water
- 1 Tsp Salt
- 3 Tbsp Olive oil

Topping:

- 125 g Mozzarella
- 100 g Parmesan
- 2 cloves Garlic
- 2 tbsp Basil, chopped

To glaze:

Olive Oil

To decorate:

- 1 tsp Coarse salt
- A few sprigs of rosemary
- 1 tsp Crushed mixed peppercorns

For the steam: Approx. 150 ml water



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Sieve the flour into a bowl and make a well in the centre. Crumble in the yeast and stir in the olive oil, water and salt. Knead to an elastic dough. Cover and put in the oven at 35° C (Conventional heat) for 45 minutes to rise.

Dice the mozzarella and coarsely grate the Parmesan. Peel and finely chop the garlic.

Roll the dough out to a rectangle (30x40 cm). Scatter the cheese, garlic and basil over the dough and roll up from the shorter side. Place the roll on a baking tray and put in the oven at 35° C (Conventional heat) to rise for a further 15 minutes.

Scatter the cheese, garlic and basil over the dough and roll up from the long side. Place the roll on a baking tray and prick it all over, all the way through with a wooden skewer.

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Brush the dough with olive oil, sprinkle with salt, rosemary and pepper and bake until golden.

Setting:	Moisture Plus
Temperature:	180-200° C
Shelf position:	2
Time:	35-45 minutes
Bursts of steam:	2
When to add the steam:	After 6 minutes After a further 10 minutes



Tip:
Garlic should always be used fresh. If the garlic is fresh, the skin will cling tightly to the clove and be white or pink. Store it in a cool, dry, well ventilated place, but not in the fridge.