

More than 1 hour

Serves 8

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Ingredients:

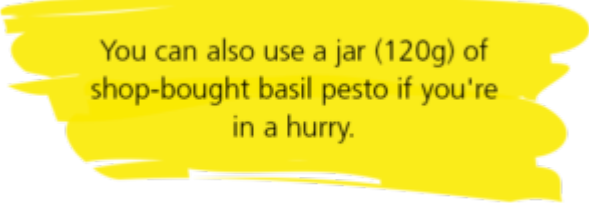
Pesto:

- 2 cloves garlic
- ½ packet (50g) blanched almonds
- 1½ cups (38g) basil leaves
- 5 Tbsp (75ml) olive oil, plus extra for brushing
- 1 cup (60g) parmesan, grated, plus extra for sprinkling
- Salt and milled pepper

Bread:

- 4 cups (600g) white bread flour
- ¾ packet (7g) instant yeast
- ½ tsp (7ml) salt
- 1⅓ cups (330ml) lukewarm water

Method:



You can also use a jar (120g) of shop-bought basil pesto if you're in a hurry.

1. Place pesto ingredients in a food processor and blend until smooth.
2. Refrigerate with a thin layer of olive oil covering the surface.
3. Place flour, yeast and salt in a mixing bowl.

4. Add lukewarm water while mixing with a dough hook.
5. Knead for 5-7 minutes, or until smooth.
6. Place in a lightly oiled bowl and cover with clingfilm. Leave to rise until doubled in size.
7. Roll out dough on a floured surface into a 5mm-thick square.
8. Brush with  $\frac{2}{3}$  cup (160ml) pesto, sprinkle with parmesan and season, leaving a 3cm border on one end.
9. Roll dough towards the open border.
10. Cut in half horizontally.
11. Braid halves, cut side facing up.
12. Place on a lined baking tray.
13. Roll into a ring and scrunch edges together tightly.
14. Cover with a tea towel and set aside for 15-20 minutes to proof and puff up slightly.
15. Preheat oven to 180°C.
16. Brush with olive oil and bake for 30-40 minutes, or until golden.
17. Serve hot out of the oven - no butter needed!