

More than 1 hour

Serves 6-8

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Ingredients:

- 4 cups (600g) white bread flour + extra for dusting
- $\frac{3}{4}$  packet (8g) instant yeast
- 1 tsp (5ml) each salt, ground coriander, cumin and paprika
- $\frac{1}{2}$  punnet (10g) fresh parsley, chopped
- $1\frac{1}{3}$  cups (330ml) lukewarm water
- 3 tbsp (30ml) olive oil
- 2 cloves garlic, grated
- 1 bottle (130g) red pesto
- 3 Tbsp (45ml) [harissa paste](#) (optional)

Method

1. Preheat oven to 200°C.
2. Place flour, yeast, salt, spices and parsley in a mixing bowl.
3. Combine water, oil and garlic.
4. Gradually add to dry ingredients while kneading for 5-8 minutes or until smooth.
5. Place in a lightly oiled bowl, cover with clingfilm and allow to rise until doubled in size.
6. Roll out dough on a floured surface into a 60cm x 45cm rectangle.
7. Brush with pesto and harissa paste, leaving a 3cm border on one of the long sides.
8. Roll into a log shape towards the border.
9. Cut log down the centre, leaving the top end uncut and attached.
10. Braid dough in criss-cross pattern and pinch end to secure.
11. Bake for 30-40 minutes.
12. Serve warm with butter.

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