

**Miele**

# Braided pesto loaf

By Miele

**1 hour 45 minutes**

**25-30 minutes**

**10**

Serves



## INGREDIENTS

### Bread dough

500g bread flour  
8g dried instant yeast  
10g caster sugar  
10g sea salt  
300ml warm water  
60ml extra virgin olive oil  
30ml white vinegar

### Pesto

2 cups (50g) fresh basil leaves  
80g pinenuts  
100ml olive oil  
2 large cloves of garlic, peeled  
5g sea salt  
Freshly ground pepper

## **METHOD**

### **Pesto**

1. Place all ingredients into a food processor. Process to a fine pesto consistency and set aside.

### **Bread dough**

1. Place all ingredients into the bowl of an electric stand mixer.
2. Using a dough hook attachment, start on a low speed until all ingredients are well combined.
3. Increase speed to medium and knead for 3-5 minutes. Turn dough out into an oiled bowl, cover with cling wrap and place into the oven on Conventional at 40°C.
4. Allow to prove for at least an hour, or until doubled in size.
5. Turn the dough out onto a floured work surface and roll out into a 45cm x 35cm rectangle. The rectangle should lie with the 45cm edges running horizontal in front of you.
6. Spread the rectangle thinly with the pesto (leave 2cm without pesto along edge closest to you).
7. Gently roll the dough tightly up into a log, starting with the top edge, rolling towards you.
8. Using a dough scraper cut the log in half lengthwise. With the layers of pesto facing upwards, cross one half over the other to make an X. From the centre cross the left over the right, repeat towards yourself to create a braid. Return to the centre and repeat this braiding in the opposite direction.
9. Start at one end and turn the braid to form a giant 'scroll'. Place on a 27cm round baking tray.
10. Cover loosely with cling wrap and return to the warm oven on Conventional at 40°C for 30 minutes.
11. Remove the loaf from the oven and change the oven setting to Moisture Plus at 190°C + 2 manual bursts of steam.
12. Allow the oven to pre-heat. Place loaf on shelf position 2 once temperature is reached. Close the door and release a burst of steam immediately, release the second burst of steam after 10 minutes. Total cooking time 25-30 minutes. Loaf should be golden brown. Place loaf on a rack to cool.

### **HINTS AND TIPS**

- Pre-made pesto can be substituted for fresh if preferred.
- Dough scrapers are also known as dough cards and are available from kitchen equipment stores.