



Hearty pesto wreath

The perfect interplay of airy yeast and savory pesto filling: the masterfully woven pesto wreath provides a real moment of pleasure.

Zutaten

1 Portionen

500 g Wheat flour 405
1 TL Byodo sea salt
1 TL Sugar
0.5 Cube Yeast
130 ml Water, lukewarm
60 g Butter
1 Egg
80 g Byodo Pesto Rosso
125 g (1 glass) Byodo Pesto alla Genovese
30 g Emmental cheese, grated

Zubereitung

Mix the flour with the salt and sugar in a bowl. Crumble the yeast into the center and add 130 ml lukewarm water. Mix with a little flour until the yeast has dissolved. Add the chopped butter, egg and Byodo Pesto Rosso. 5 min. Knead to a smooth dough using the dough hook. Covered 45 min. let rest.

Roll out into a rectangle measuring approx. 30 x 60 cm on a floured work surface and spread with the creamy Pesto alla Genovese. Roll up from the long side and cut in the middle with a sharp knife.

Interweave the two strands. Place on a baking tray lined with baking paper to form a wreath. Spread a thin layer of water on top and sprinkle with the cheese. Bake the pesto wreath for 45 minutes in a preheated oven at 180 °C top/bottom heat.