

Picnic bread with herbs

Light and fluffy dough and a delicious herb filling make this picnic bread so irresistible – ideal for sharing and enjoying!

Zutaten
1 Portionen

Yeast dough
300 g Spelt flour (630)
20 g Fresh yeast
1.5 TL Sugar
180 ml Water, lukewarm
3 EL Byodo Baking Oil Classic
1 Egg
1 TL Byodo sea salt, fine
1 TL Rosemary, freshly chopped
Filling
4 TL Herbs, fresh (e.g. rosemary, parsley, thyme, chives)
1 Garlic clove
2 Spring onions
2 EL Byodo Baking Oil Classic
Byodo sea salt, fine
Pepper
100 g Cheese (e.g. mozzarella, parmesan)

Zubereitung

Place the flour in a large mixing bowl and make a well in the center. Add the yeast and sugar. Pour the lukewarm water into the hollow and gently stir in the yeast. Cover the yeast water with a little flour from the edge of the hollow. Cover the pre-dough and place in a warm place for about 10 minutes.

Then add the remaining ingredients and knead into a smooth dough for about 5 minutes using the dough hook of the food processor. Lightly grease the inside of the bowl once all around and place the dough ball inside. Cover again and leave to rise in a warm place for about an hour until it has roughly doubled in volume.

In the meantime, prepare the herb filling. Chop the herbs and garlic. Finely slice the spring onions. Mix everything together with a little oil and season with salt and pepper. Grate or chop the cheese.

Line the loaf tin with baking paper and grease. The baking paper should protrude beyond the tin on both long sides so that the bread can be lifted out of the tin after baking.

Grease 1-2 sheets of baking paper. Knead the risen dough briefly on a lightly floured work surface and divide into 12 equal portions. Shape each portion of dough into ovals about 10 cm wide and place on the greased baking paper.

Spread the herb filling and cheese evenly on top and fold once in the middle. Place upright in the prepared baking tin with the opening facing upwards and leave to rise again, covered, for approx. 15-20 minutes. In the meantime, preheat the oven to 175°C top/bottom heat. Place the pull-apart bread on a baking tray in the lower third of the oven and bake for approx. 50 minutes until golden brown. If necessary, cover with baking paper towards the end of the baking time if it gets too dark.

After baking, leave to rest in the tin for about 10 minutes and then lift out using the baking paper. Finally, sprinkle the bread with sea salt and serve while still warm. It is easy to pull apart and is ideal for dipping with Byodo delicatessen sauces.

The quantity is suitable for a loaf pan measuring 25×10 cm.