

Recipe of the Week

Cheese & Basil Knots

Ingredients


1 tsp Granulated Sugar
500g White Bread Flour
1 tsp Salt
80g Cheddar Cheese
Small handful of fresh Basil Leaves
1 packet instant Yeast
300g warm Water
20g Olive oil

Method

- Place first five ingredients into the TM bowl
- Chop the cheese into the flour by pulsing with the Turbo button several times
- Add the remaining ingredients and mix for 5 seconds on speed 7
- Knead the dough for 2 minutes on Interval speed
- Place the dough into a slightly oiled bowl or wrap in a Silpat Baking Mat
- Leave dough in a warm position to prove for 20 to 30 minutes
- Once the dough has risen, shape into 8 long sausages of dough and tie each one into a loose knot
- Lightly brush top of the knot with egg yolk or oil
- Place into a cold oven and bake for 25 minutes in a fan forced oven at 180°C or 200°C without fan force



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