

Recipe of the Week

Two Colour Christmas Tree Bread

Ingredients

300g water - luke warm
1 sachet dry yeast
Pinch salt
Pinch sugar
10g oil
500g bread flour
Handful spinach leaves
1 small beetroot - quartered

Method

- Pre heat oven to 50°C
- Place water, yeast, salt, sugar, oil and flour into TM bowl and mix for **6 secs / speed 6**
- Set dial to **closed lid position** and knead **2 Min / Interval speed** .
- Remove dough and divide into 2 equal portions . Remove and Set aside.
- Place spinach into bowl and chop for **20 secs / speed 6**
- Add one part of the dough into the TM bowl with the spinach. Set dial to closed lid position and knead **40 secs / interval speed**. If the dough becomes too sticky, add a little more flour. Remove, set aside .
- Repeat same procedure with the beetroot.
- Divide each dough into small equal balls about the size of golf balls.
- Place the balls into rows, alternating colours or as your creativity takes you - so that it forms a Christmas tree shape - onto a baking tray. Leave a little space in-between each ball to allow dough to rise.
- Brush with water or egg yolk.
- Place in the pre-heated oven for 15 mins at 50°C , and then switch the oven up to 180°C with the bread still in the oven. Bake for 20 - 25 minute. To test when cooked, the bread will sound "hollow" when tapped underneath. Delicious served with lots of fresh butter.



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