

Cheesy Bread Whirls



Ingredients list

- 450g strong white bread flour
- 7g sachet fast-action dried yeast
- 1 tsp golden caster sugar
- 2 tbsp olive oil
- 150g tub fresh pesto (optional)
- 150g grated mature cheddar

Equipment list

- Glass mixing bowl
- Plastic spoon
- Baking tray
- Parchment paper
- Cheese grater
- Knife

Method

1. Place the flour in a large bowl. Put the sugar and the salt together at one end of the bowl.
2. At the opposite end of the bowl place the yeast. Mix the flour well to combine all the ingredients.
3. Pour in the oil and stir with a wooden spoon.
4. **Gradually** add the water (300ml) and stir to make a dough.



Method



5. Dust a clean work surface and your hands with flour, then knead the dough, pushing, folding and pulling it with your hands, for about 5 - 7 minutes until it's silky and elastic
6. Roll the dough out to a rectangle, roughly 40 x 30cm.
7. Spread the pesto over the dough, then scatter over the cheese.
8. Roll the dough up from one of the longer sides, into a long sausage.
9. Use a sharp knife to cut the dough into 12 even pieces.



Method

10. Place on the baking tray, cut-side up, making sure the open end of each roll is tucked in towards the centre on the arrangement – this will prevent them from uncoiling during cooking. Leave a little space between each roll as they will grow and touch as they prove.
11. Loosely cover with oiled cling film and leave to prove for as long as possible (until 45 mins of the lesson is remaining).
12. Uncover the bread when it is puffed up. Bake on the middle shelf in the oven for 35-40 mins until golden brown and the centre looks dry and not doughy.

