



Caramelised Tomato, Pesto & Feta Cheese Bread

Caramelised Tomatoes:

- 1 punnet (200g) ripe cherry tomatoes, cut in half
- 1 sprig rosemary, leaves picked
- 1 Tbsp extra virgin olive oil

Pesto & Feta Cheese Bread:

- 1 cup (250ml) lukewarm water
- 2 Tbsp extra virgin olive oil + extra for drizzling
- 1 tsp instant active yeast (see tip)
- 2 $\frac{3}{4}$ cups (400g) plain or high grade flour
- 2 tsp caster sugar
- 1 $\frac{1}{2}$ tsp fine table salt
- 75g store-bought basil pesto
- 100g tasty cheese, grated
- 25g Parmesan, finely grated
- 125g feta cheese, crumbled
- 1 sprig rosemary, leaves picked (optional)

Caramelised Tomatoes: Preheat your oven to 180°C bake. Line a small oven tray with baking paper. Spread the cherry tomatoes over the oven tray. Sprinkle over the rosemary and drizzle with the olive oil. Season well with salt. Roast for 30-35 minutes, or until the tomatoes are blistered and most of the liquid has evaporated. Set aside to cool.

Pesto & Feta Cheese Bread: In the order of the ingredients listed, add the water, olive oil, yeast, flour, sugar and salt to the bowl of the Panasonic bread maker. Place the bowl into the bread maker and put it on the knead-only function for 20 minutes. Meanwhile, toss the tasty cheese and parmesan together in a small bowl. In the last 3-5 minutes of knead time, add about two thirds of the grated cheese mixture and the pesto to the bowl of the bread maker.

Once the knead cycle has finished, tip the dough out of the bread maker bowl onto a lightly floured bench. Gently knead the dough into a rectangle. Scatter over half of the roasted tomatoes, and half of the crumbled feta. Fold the dough up, like a letter, in thirds. Press the dough out into a rectangle again and sprinkle over the remaining tomatoes and feta. Roll the dough up tightly into a loaf, then place it seam-side down into the bread maker bowl.

Place the bowl back into the bread maker and put it on the rise-only cycle for 1 hour and 20 minutes. Once the rise time has finished, sprinkle over the remaining cheese mixture and drizzle with a little olive oil. Sprinkle over the rosemary, if using. Place the bread maker on the bake-only function for 1 hour and 15 minutes. Once the bake cycle has finished, remove the bread maker bowl from the bread maker. Allow the loaf to cool in the tin for 10 minutes, before turning out onto a wire rack to cool completely.

Serve the bread warm with butter or olive oil, for dipping.

Tip* Make sure you use instant active yeast - this recipe is not designed for just regular active yeast. Instant active yeast is available in all supermarkets.

