



Cherry Tomato Bread

INGREDIENTS

2 teaspoons of dried instant yeast
1 teaspoon sugar
1.5 cups of luke warm water
3 cups plain flour
1 teaspoon salt
Olive oil
15 cherry tomatoes

METHOD

1. Mix the yeast and sugar with the Luke warm water (you should be able to hold your finger in the water for 20 seconds but it will feel hot)
2. Leave for 10 mins while the yeast activates. It should become frothy. (If it doesn't you may need to make another batch but keep both. Sometimes it takes a little longer).
3. Measure the flour into a medium mixing bowl, add the salt. Make a well in the centre and pour in the frothy yeast mixture.
4. Using a large spoon mix the water and yeast into the flour until it starts to form a ball and then tip it onto the work bench.
5. Knead the dough for a few minutes and then put it back into the bowl and cover with a tea towel. Leave somewhere warm until it doubles in size.
6. Prepare the tomatoes by cutting in half.
7. Pick the herbs if you choose to use any.
8. Brush a large rectangle tray with some olive oil. Once the dough has doubled tip it out onto the tray. Using the palm of your hands push gently in the middle of the dough until it fills the tray.
9. Use your finger tips to make some dents in the dough (the more gently you do this the lighter and crisper your bread will be)
10. Brush some more olive oil onto the bread and then add your cherry tomatoes.
11. Season with salt and pepper
12. Bake in a hot oven (200°C) for about 12 minutes or until golden and tomatoes have started to ooze their flavour.
13. Rest in the tray on a cooling rack.
14. Cut into pieces and serve