

Twisted Spinach Bread

Prep Time	1 hour
Baking Time	25 minutes
Total Time	1 hour, 25 minutes

Ingredients

Spinach Filling

- 2 Tbsp of olive oil
- 1 small onion, chopped
- 3 cloves of garlic, minced
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 bag of frozen spinach, 450g (or use 1kg fresh greens if available, rainbow chard, silverbeet, Mitzuna)
- 1 cup cheese, a mix of shredded mozzarella/parmesan
- 1 egg

Dough

- 1 Tsp sweet paprika
- 235 grams flour (1 & 3/4 cups +1 Tbsp)
- 65 grams bread flour (1/2 cup)
- 200 grams water (3/4 cups + 1 1/2 Tbsp)
- 2 Tbsp yeast
- 6g salt (1 tsp)
- egg or milk to brush on the dough before baking
- optional sesame or nigella seeds to sprinkle on the center of the bread

Method

Filling

Prepare at least an hour before the end of the dough's first rise, so it has time to cool down. You can also make this several days ahead and keep it in the refrigerator until your dough is ready.

In a large frying pan, saute the onion, minced garlic, salt, and spices in the olive oil, then add the spinach. If you're not planning to use a salty cheese or meat, then use more salt in the veggie saute.

Let cool a bit, then add the cheeses and egg.

Mix well, cover, and set aside or refrigerate.

Dough

Follow Steps over page, see Joeline or Sam when ready to put dough together and twist.

In a medium bowl, mix the dough ingredients together until incorporated. Turn out onto a floured work surface and knead it just long enough to develop a smooth ball, adding flour if the dough is too sticky. Lightly oil your bowl, place the dough inside and cover.

Let rise until the dough has doubled. About 40 mins at room temperature.

Divide the dough in half and roll the two pieces into balls. Cover and let rest 20-30 minutes.

With a rolling pin, roll the dough balls into two circles that are about 1/4-inch thick and 10-12 inches in diameter.

Flour the top of a circle and transfer it to a sheet of parchment paper, flour side down. The flour makes it easier to lift and twist the cut dough, and the parchment makes for an easy transfer to a baking sheet and oven.

Spread the spinach mixture on the dough circle on the parchment paper, leaving about 1/2-inch perimeter of dough uncovered. The layer of spinach can be 1/2 to 3/4 inch thick.

Lay the second dough circle on top and press the edges of the dough circles together.

Press a center circle into the dough and make 12 cuts in the dough radiating outward from the center circle, like flower petals.

Lift the outer edge of each cut and twist/spiral it twice, laying the edge down flat again.

Once all the twisting is complete, if any of the cuts got smooshed together, open them a bit to reveal the spinach inside for a prettier and more distinct swirl.

Cover the dough and preheat the oven to 205°C for 20 minutes while the dough briefly rises again.

Brush the surface of the dough with a beaten egg or milk to enhance shine and browning. Also if you want to decorate the center of the dough, you can cut slits in it or sprinkle it with sesame or nigella seeds.

Transfer the dough and parchment paper to a baking sheet and place on the middle shelf in the oven.

Bake for 28 minutes.

Let cool for a few minutes and serve.

