

## PROSCIUTTO AND FETTA PULL-A-PART

### EQUIPMENT

MIXING BOWLS, SCALES, STAND MIXER WITH DOUGH HOOK ATTACHMENT, BAKING TRAY, BAKING PAPER

### INGREDIENTS

350GM PLAIN FLOUR, 210GM WATER, 12GM DRIED YEAST, 15GM EXTRA VIRGIN OLIVE OIL,  
15GM SALT FLAKES, 100GM FETTA CHEESE, 4 SLICES PROSCIUTTO, 3 SPRIGS THYME

### METHOD

PLACE THE FLOUR, YEAST AND SALT INTO THE BOWL OF A STAND MIXER FITTED WITH A DOUGH HOOK ATTACHMENT. MIX ON MEDIUM LOW SPEED FOR 8 MINUTES.

REMOVE THE DOUGH FROM THE BOWL AND KNEAD ON A LIGHTLY FLOURED BENCH FOR A FURTHER MINUTE.

ROLL THE DOUGH INTO A LONG THIN SAUSAGE APPROX 90CM LONG. CUT THE DOUGH INTO 3 EQUAL PIECES AND PLAIT THE DOUGH PINCHING THE ENDS TOGETHER TO ENSURE THE DOUGH DOES NOT BECOME UNRAVELLED.

TRANSFER THE DOUGH TO A LARGE BAKING TRAY LINED WITH BAKING PAPER. PICK THYME LEAVES OVER THE TOP OF THE DOUGH AND TEAR THE PROSCIUTTO INTO PIECES. PRESS THE PROSCIUTTO PIECES INTO THE SEAMS OF THE PLAIT.

CRUMBLE THE FETTA INTO LARGE PIECES AND PRESS IT INTO THE DOUGH. ADD A LITTLE EXTRA PICKED THYME, A DRIZZLE OF EVOO AND A SPRINKLING OF SALT AND PLACE THE DOUGH INTO A PRE-HEATED OVEN STEAM SETTING 35°C FOR 30 MINUTES.

ONCE PROVED REMOVE THE DOUGH FROM THE OVEN AND RE-SET THE OVEN TO COMBI MODE 210°C

ONCE THE OVEN HAS REACHED TEMPERATURE RETURN THE DOUGH TO THE OVEN AND BAKE FOR 18-20 MINUTES.

ONCE BAKED FINISH WITH A DRIZZLE OF EVOO AND SERVE HOT FROM THE OVEN

### HINTS & TIPS

- THESE LOAVES ARE POPULAR AT LOCAL BAKERIES BUT CAN BE MADE AT HOME FOR A FRACTION OF THE PRICE
- TRY DIFFERENT FLAVOUR COMBINATIONS LIKE SPINACH AND CHEESE, OLIVE AND ROSEMARY OR HAM AND GRUYERE.