



Bacon & Pesto Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

In addition to the dough, for this I used some smoky bacon, sea salt, and good quality pesto (nice and oily stuff), but literally anything will do; sun-dried tomatoes, crushed garlic, whatever. There are a million bread dough recipes out there, so I'll leave that bit to you, but it's fun to get creative with the toppings. There's nothing to this really. I baked the bread you see in a toaster oven (lacking the real thing here in Japan) and it's practically impossible to make a mistake.

Instructions

1. I usually do this recipe the next day after making pizza when I have a little dough left over, but you can use any bread recipe you want. Try a sourdough maybe! Here's my dough: In a bowl, mix well in order: - 200ml warm water - 2 tsp of sugar - 2 tsp active dry yeast - 1 tsp salt - 2 tbsp olive oil - about 2 cups of flour, enough to bring it to a nice dough-like consistency. Knead dough for a while on a floured board, and then leave in the fridge for at least 30 minutes, but overnight is probably better. 2. Separate the prepared dough into three 20cm lengths, about as thick as your finger. 3. Smear the dough with pesto sauce, just on top, or all around if you want more flavour. 4. Squeeze all 3 lengths of dough together at one end, and start to braid the dough together. As you make each braid, place a small slice of bacon between the dough, repeating this every time you cross the dough over each other. At the finished end, pinch the dough to finish the braid. 5. Place the dough on a pan, and put it in a warm place and allow it to rise a little (I usually leave it in a slightly warm oven with a glass of water beside it). 6. Once the dough has roughly doubled in size, sprinkle sea salt over the top and throw it immediately in the oven at 350 degrees. Bake until golden brown. 7. Definitely eat it while it's still hot!