



# SUNDRIED TOMATO AND BASIL BREAD

## INGREDIENTS

500g Country Range White Bread & Roll Mix

325ml warm water (30°C/86°F)

25g fresh basil, finely chopped

100g Country Range Sundried Tomatoes in Olive Oil, drained and roughly chopped

15ml oil from sundried tomatoes

## METHOD

1. Pre-heat oven to 220°C/425°F/Gas Mark 7. Place the bread and roll mix in a bowl fitted with dough hooks. Blend in the warm water on a slow speed for 1 minute, scrape down and continue to mix on medium speed for a further 6 minutes. Add the basil, sundried tomatoes and oil for the last minute of mixing time.
2. Shape dough into a loaf, twist or plait. Place in a 900g (2lb) loaf tin or on a greased baking tray.
3. Leave to prove in a warm place until doubled in size.
4. Bake for 20-25 minutes until golden brown.