

## **SUNDRIED TOMATO TWIST BREAD**

*(adapted from several sources)*

3 + 1/2 cups (420 g) all-purpose flour, divided (300 g+ 120 g)  
2 1/4 teaspoons (1 package) fast acting yeast (about 7g)  
2 teaspoons sugar  
1 teaspoons salt  
1+ 1/4 cup (280 g) water  
1/4 cup (53 g) canola oil  
1/2 tablespoon white vinegar  
1/4–1/2 cup sundried tomato pesto (store-bought or homemade)  
1/3 cup shredded Gruyere cheese (eye-balling is ok)

In the bowl of a stand mixer, combine 2 + 1/2 cups (300 g) flour, yeast, sugar, and salt with a whisk.

Heat water and canola oil until warm (100 F). Add to flour mixture. Add vinegar. Mix roughly with a wooden spoon, then switch to the dough hook and add the remaining flour in small amounts until you get a dough that is smooth and barely sticks to the sides of the bowl. You might not need the full amount of flour, I had just a little bit left.

Knead for about 5 minutes in low-speed. Place in a bowl lightly coated with oil, and let it rise until almost doubled. If using fast-acting yeast, it will take less than one hour.

Grease a 9-inch springform pan, and line bottom with parchment; grease paper. Place on top of a baking sheet. Set aside. Punch down the dough. On a floured surface, roll the dough into a thin rectangle, as thin as you can without tearing it. Spread a thin layer of pesto on top of the dough, leaving a small border without any pesto. Spread the Gruyere cheese all over the pesto. Starting at the long edge, roll it tightly and gently into a log.

Use a bench scraper to cut the dough in half lengthwise. Cross the two halves (layers facing up) to create an X shape; braid top and bottom of dough by laying the left piece over the right keeping the cut side up, until pieces of dough are tightly twisted. Pinch ends together.

Start at the thinner edge and slowly and very gently, roll the braid into a giant snail shell or a very large cinnamon bun. Be careful to keep all the layers facing up. Carefully pick up the shaped bread and place in the prepared springform. Cover; let rise in warm place until almost double. If using fast-acting yeast, it will again be ready in about 40 minutes, or even less, depending on the temperature of your kitchen.

Heat the oven to 400 F as the bread is in its final proofing stage. Bake at 400° for 10 minutes, lower oven temperature to 350° and bake for an additional 30 minutes. When the bread is out of the oven lightly brush olive oil on top and sides. Let cool completely on a rack before slicing.