

Beetroot and Feta Bread

Serves 12

Hands-on Time 30 minutes

Proving Time +2 hours

Baking Time 30-35 minutes

Ingredients

- 500g strong white bread flour (plus extra for dusting)
- 2 tsp fast-action yeast
- 2 tsp fine salt
- 30g unsalted butter (softened)
- 325ml full-fat milk
- Oil for greasing (e.g., sunflower or vegetable)
- 5 tbsp beetroot relish
- 1 tbsp chopped dill
- 120g feta

Equipment

- Large bowl
- Clingfilm
- Rolling pin
- Ruler or measuring tape
- Spoon
- Palette knife
- Baking sheet
- Baking parchment
- Large sharp knife
- Wire rack

Method

1. Make the dough

- In a large bowl, combine the flour, yeast (on one side), salt (on the other), and softened butter.
- Gradually add the milk, mixing with one hand until a soft, sticky dough forms. You may not need all the milk.
- Lightly oil your work surface and knead the dough for 10 minutes until smooth, soft, and elastic. (Alternatively, use a stand mixer with a dough hook.)
- Place the dough in a lightly oiled bowl, cover with oiled clingfilm, and leave to double in size (about 1 hour at room temperature or overnight in the fridge).

2. Shape the bread

- Once risen, knock back the dough and roll it out on a lightly floured surface into a 36cm x 36cm square.
- Spread 5 tbsp beetroot relish evenly over the dough using a palette knife, avoiding excess liquid. Sprinkle with chopped dill and crumbled feta.
- Tightly roll the dough from the edge closest to you, ensuring the roll is as tight as possible. Place seam-side down on a parchment-lined baking sheet.

3. Cut and prove

- Using a sharp knife, make cuts 3cm apart along the roll, cutting almost through but leaving the base intact.

- Gently pull alternating segments outward to create a zigzag pattern, keeping the base connected.
- Cover loosely with oiled clingfilm and leave to prove for 1 hour, or until doubled in size.

4. Bake and cool

- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Bake the bread in the middle of the oven for 30–35 minutes. If it browns too quickly, loosely cover with foil after 20 minutes.
- The bread is done when it sounds hollow when tapped underneath. Cool on a wire rack before serving.

Tips

- For a softer crust, brush the baked bread with melted butter while still warm.
- Serve fresh or store in an airtight container for up to 2 days.

Enjoy!