

Sun-dried Tomato, Red Onion, and Gruyère Bread

Makes 2 loaves

Hands-on Time 50 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
- 2½ tsp fine salt
- 45g unsalted butter (softened, divided)
- 325ml full-fat milk
- Oil for greasing (e.g., sunflower or vegetable)
- 2 red onions
- ½ tsp caster sugar
- 50ml red wine vinegar
- 1 tsp Marmite
- 100g sun-dried tomatoes
- 1 tsp dried oregano
- 200g Gruyère (grated)

Equipment

- Large bowl
- Clingfilm
- Knife
- Chopping board
- Frying pan
- Spatula
- Tin foil
- Mini-blender or coffee grinder
- Rolling pin
- Ruler or measuring tape
- Spoon
- Baking sheet
- Baking parchment
- Wire rack

Method

1. Make the dough

- Mix the flour, yeast, 2 tsp salt, and 30g butter in a large bowl. Gradually add the milk, mixing until a soft, sticky dough forms.
- Knead on a floured surface for 10 minutes until smooth and elastic. Place in a lightly oiled bowl, cover with oiled clingfilm, and let it prove for 1 hour or until doubled in size.

2. Prepare the fillings

- Peel and finely slice the onions. Cook in 15g butter with ½ tsp salt for 5 minutes until softened. Add the sugar and vinegar, cover with foil, and sweat for 15 minutes. Stir in the Marmite and let cool.
- Blend the sun-dried tomatoes and oregano into a thick paste.

3. Shape the loaves

- Divide the dough in half. Roll each piece into a 30cm x 40cm rectangle.
- Spread one rectangle with the onion mixture and half the cheese. Roll up tightly, seal the seam, and set aside.

- Spread the second rectangle with the tomato paste and remaining cheese. Roll up tightly and seal the seam.
- Slice both rolls in half lengthwise. Twist one onion half with one tomato half, pressing the ends together. Repeat with the remaining halves.

4. Prove and bake

- Place the twisted loaves on a parchment-lined baking sheet. Cover loosely with oiled clingfilm and prove for 1 hour or until doubled in size.
- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Bake for 30-35 minutes, covering with foil if the tops brown too quickly. The loaves are done when they sound hollow when tapped underneath.
- Cool on a wire rack before serving.

Enjoy!