



# Skillet Pull Apart Basil Bread



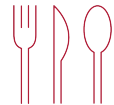
DIFFICULTY: EASY



PREPARATION TIME: 30  
MINUTES



COOKING TIME: 2 HOURS



SERVES: 15

## Ingredients

30 g basil  
500 g flour  
1 tsp salt  
¼ tsp sugar  
21 g fresh yeast  
90 ml olive oil  
300 ml water (lukewarm)  
½ lemon  
salt  
flour (for dusting)  
olive oil (for greasing)

## Method

1. Mix the flour, salt, sugar, yeast, and 2 tbsp olive oil in a stand mixer with a dough hook. Pour in lukewarm water and continue mixing.
2. Transfer dough to a floured work surface and knead it with your hands until it's smooth and elastic. Grease a large bowl with olive oil, add the dough, cover with a damp kitchen towel, and let rise for approx. 1 hr in your oven on 40°C Dough Proving function.
3. Press the dough down with your fist and divide it into 13-15 equal pieces, then roll each piece into a ball. Grease an ovenproof skillet with olive oil and place the dough balls in it. Make sure to leave approx. 1 cm of space between each dough ball. Cover with a damp kitchen towel and let rise for another 30 min in the oven with the Dough Proving function.
4. In the meantime, finely chop the basil and add to a bowl with the remaining olive oil (approx. 60 ml), lemon juice and salt, and mix well.
5. Preheat the oven to 200°C Circo Therm®. Brush the balls generously with about 2/3 of the basil oil. Transfer pan to the oven and bake for approx. 20 – 25 min., or until golden brown. Remove from the oven, brush with the remaining basil oil, and serve. Enjoy!

## Notes