

Tomato Basil Bread Loaf

This delightful loaf of bread is infused with the fresh flavors of ripe tomatoes and fragrant basil. Perfect for sandwiches or as a side to your favorite soup, it's a delicious way to incorporate fresh produce into your baking.


90 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 250g bread flour
- 100g ripe tomatoes, chopped
- 1 tbsp fresh basil, chopped
- 1 tsp salt
- 1 tsp sugar
- 7g dry yeast
- 150ml warm water
- 1 tbsp olive oil

Steps

- 1 In a bowl, mix the warm water, sugar, and yeast. Let it sit for 5 minutes until frothy.
- 2 In a large mixing bowl, combine the flour, salt, chopped tomatoes, and basil.
- 3 Pour the yeast mixture and olive oil into the dry ingredients. Mix until a dough forms.
- 4 Knead the dough on a floured surface for about 10 minutes until smooth.
- 5 Place the dough in a lightly greased bowl, cover it with a damp cloth, and let it rise in a warm place for about 1 hour or until doubled in size.
- 6 Preheat the oven to 220°C (428°F).
- 7 Punch down the dough and shape it into a loaf. Place it in a greased loaf pan.
- 8 Let it rise again for about 30 minutes.
- 9 Bake in the preheated oven for 25-30 minutes or until golden brown and sounds hollow when tapped on the bottom.
- 10 Let cool before slicing.