

WHOLE GRAIN SEED BREAD WITH BRESC PESTO VERDE – PERFECT FOR LUNCH OR A SNACK PLATTER



USED BRESC PRODUCTS



Bresc Pesto verde 1000g

INGREDIENTS

10 

500 g whole wheat flour
7 g dry yeast
10 g fine granulated sugar
10 g salt
30 g unsalted butter, softened (or olive oil)
125 ml milk
200 ml water
50 g mixed seeds and nuts, lightly toasted
Bresc Pesto Verde

PREPARATION METHOD

An artisanal whole grain bread enriched with a mix of seeds and a smooth layer of Bresc Pesto Verde. This bread is not only nutritious but also full of flavour – perfect for a healthy lunch or as the base for a luxury sandwich. Of course, it's also great to serve on a snack platter or as tear-and-share bread during drinks.

Prepare the whole grain bread dough, leaving out the seed and nut mix.

Let the dough rise for the first time. After about 60 minutes, roll it out and shape it into two equal long strands. Roll these strands in the seed and nut mix.

Twist the strands together while spreading Pesto Verde between them.

Place the twisted dough into the final baking tin and let it rise again.

Bake the bread at 220°C for 25-30 minutes, or until fully cooked and golden brown.