

KITCHEN COZA

WWW.KITCHENCOZA.CO.ZA

EPISODE 3: RECIPE

THE MASTER'S POT BROOD

Mix dry ingredient in a bowl.

Add the water and olive oil.

Mix to form a soft dough, then knead well for 5 minutes.

Roll the dough into a round ball.

Place into an oiled heavy based cast iron pot.

Top with feta, sundried tomatoes and rosemary, season with salt and a drizzle of olive oil.

Allow to prove for an hour.

Place the lid on.

Prepare a fire with coals around the sides. Let them cool down slightly ensuring the fire is not too hot.

Place on the low heated coals, with a few coals on top for 1 hour and until the bread has risen and golden brown

Tap the bread and if it sounds hollow it is done.

INGREDIENTS

4 cups PnP self-raising flour,

1 tsp PnP salt,

1 tsp PnP sugar

1 sachet (10g) dry yeast

4 tbsp PnP olive oil

3/4 cup water

200g PnP Feta (optional)

100g PnP Sundried Tomatoes

few spring of rosemary