



Oregano Bread

Bake this bread fresh with a lasagna dinner, and you will have a winner. The bread is only fresh and good for 12-24 hours, so make sure to bake and eat it fresh! Super easy to make when you make my lasagna recipe as well. I've added the Mediterranean tastes of olive oil and oregano giving this the right flavor and smell for an Italian dinner.

Measurements

600g white flour
1 tsp. salt
1 tsp baking powder
3 dl. milk
50g yeast
100g butter
Oregano
Parsley
2 tsp. olive oil

Servings: 24 servings

Preparation time: 60 minutes

Baking time: 25 minutes

Total time: 90 minutes

Baking Temperature:

220o Celcius

430o Fahrenheit

Directions

- ➞ Add flour, salt, baking powder, oregano, parsley and olive oil to a mixer bowl.
- ➞ Melt butter in a casserole pot, and add milk.
- ➞ Add yeast and the blended butter and milk to the mixer
- ➞ Start mixing 2 minutes at low speed. Adjust to maximum speed for another 8 minutes.
- ➞ Roll up the dough and let it rest in the bowl for 15 minutes with a cover over the bowl.
- ➞ Split the dough in two and roll one part into a normal bread shape.
- ➞ Split one of the half's into three parts.
- ➞ Roll these three into tails.
- ➞ Now it's time to braid the three parts and turn it into one beautiful piece of bread.
- ➞ Roll the second part into bread, and soak them both in water.
- ➞ Make light cuts for decoration, and set to rise for 30 minutes.
- ➞ Bake in the oven, see time and temperature on top of the recipe sheet.
- ➞ You could also decorate with oregano on top of the bread.