

Festive Flatbread with grilled broccoli, sweet buttery onions and goats milk cheese

Recipe:

1kg cake flour
10g instant dry yeast
1T dried marjoram
1T dried basil
3T brown sugar
A few stems Tenderstem broccoli
60ml olive oil
50g butter (or margarine who are we kidding)
2 large onions
A sprig of fresh thyme
Salt flakes
A few sprigs of basil

Method:

1. Blanch the broccoli for five minutes or until tender but a bit crunchy.
2. Heat a pan and add some of the oil.
3. Fry the broccoli on a high heat quickly until slightly charred. Set aside until ready to use.
4. Slice the onions up into chunky wedges. In the same pan, melt butter and add a little oil. Gently fry the onions with the fresh thyme slowly, stirring occasionally until a beautiful caramel color is achieved. Set aside until ready to use.
5. In a plastic bowl mix flour, yeast, salt and sugar together. Make a well and pour in some of the lukewarm water, working it into the flour with your fingers to make a firm dough. If the dough gets too sticky, work in a bit more flour until a stable consistency forms.
6. Knead the dough well and cover.
7. Prove for about 40 minutes or until dough doubles in size.
8. Once bread is ready to bake, preheat the oven to 180°C, knock the dough down and shape into bread tins or a baking sheet and prick with a fork.
9. Bake dough for 45-50 minutes or until a skewer inserted comes out clean.
10. Brush bread with olive oil, top with broccoli and onions, crumble over goats milk and sprinkle with salt flakes. Drizzle with leftover olive oil. Delicioso!