



Herbed Bread Snail

What to collect

Ingredients	Equipment
220g lukewarm water	electric mixer with dough hook
375g plain flour	metric measuring spoons
1.5 teaspoons yeast	scales
1 teaspoon salt	chopping boards
1.5 teaspoons bread improver	knife
Topping:	
2 tablespoons herbs from the garden, finely chopped	
50g parmesan cheese, grated	
2 garlic cloves, finely chopped	

What to do

1. Place lukewarm water, flour, yeast, salt & bread improver into bowl of electric mixer with a dough hook.
2. Mix for 8 minutes and then place in a lightly oiled bowl and cover with cling wrap. Place in a warm spot for about an hour or when doubled in size.
3. Meanwhile combine herbs, cheese and garlic.
4. Preheat oven to 180C.
5. Remove dough from the bowl and break off balls of dough.
6. Roll into a sausage shape and form a snail.
7. Keep breaking off balls and rolling them out and attach them to the snail to make one large snail.
8. Allow to rise for another 15-30 minutes.
9. Sprinkle with the cheese/herb mixture.
10. Bake for approximately 30 minutes.