

More than 1 hour

Serves 6

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Ingredients:

- 2½ cups (500g) wholewheat flour
- 1 sachet (10g) instant yeast
- 2 tsp (10ml) salt
- 2 Tbsp (30g) butter, melted
- 1¾-2 cups (430-500ml) lukewarm water
- 2 Tbsp (30ml) milk
- ¼ cup (60ml) mixed seeds
- 2 Tbsp (30ml) Dijon mustard
- ¼ cup (60ml) coriander pesto
- 2 salad tomatoes, thinly sliced
- 12 slices cheddar cheese
- 1 packet (125g) PnP smoked ham
- Large handful rocket leaves
- Salt and milled pepper

COOK'S NOTE

No time to bake bread?
Use a hollowed-out PnP bakery
loaf instead.

Method:

1. Mix flour, yeast and salt together in a large bowl.
2. Add butter and just enough water to form a soft dough.
3. Turn onto a lightly floured surface and knead until elastic.
4. Place dough in a clean bowl and cover with a dishcloth.
5. Set aside to prove for 45 minutes or until it has doubled in size.
6. Preheat oven to 180°C.
7. Knock dough down and shape into a thick sausage.
8. Shape sausage into a ring, joining ends firmly.
9. Brush with milk and sprinkle seeds on top.
10. Bake for 45-60 minutes or until golden. (Bread should sound hollow when tapped).
11. Set aside to cool.
12. Slice off the top half of bread and spread with mustard.
13. Spread bottom half with pesto.
14. Layer tomatoes, cheddar, ham and rocket leaves on top of pesto. Season.
15. Place mustard half on top and tie with a few pieces of string to secure.
16. Slice into 6 and serve.