

Rosemary-Lemon bread

(1 loaf)

60 g blanched and toasted hazelnuts, chopped
155 ml milk
1 large egg
30 g soft butter
40 g honey
385 g bread flour
4 tsp chopped fresh rosemary
grated zest of 1 lemon
2 tsp dry yeast
130 g golden raisins

Roast the hazelnuts until golden, let cool and chop.

Place all ingredients, except the nuts and raisins, in a bowl and knead with the dough hook until it's smooth and elastic (about 10 minutes). Let rest for 10 minutes. Knead the nuts and raisins in by hand. Shape into a ball, place in a greased bowl, cover with plastic and let rise for about 1 hour in a warm spot.

Grease a bread tin. Take the dough out, press it flat and roll it into a log. Place seam side down in the tin, cover with greased plastic and let rise until doubled.

In the meantime preheat the oven to 200°C. Slash the bread lengthwise. Bake with steam for about 40 minutes. Check if the inside is baked through, a thermometer stuck in the bread should read about 93°C..

Leave to cool on a wire rack.

(adapted from "The breadlover's breadmachine cookbook" - Beth Hensperger)

Original post can be found on my blog "Notitie van Lien" ©2011.

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