

POLENTA-CRUST TOMATO LOAF

(Dan Lepard)

100 g yogurt (3.5 oz)
25 g tomato paste (1 oz)
25 ml olive oil (1 + 1/2 Tbs)
125 ml warm water (3.7 oz)
150 g sundried tomatoes in oil, roughly chopped (5 oz)
1 sprig rosemary, leaves picked
400 g bread flour (14 oz)
1½ tsp salt
1 tsp instant dry yeast
Polenta or coarse cornmeal, for shaping

Mix together the yogurt, tomato paste and oil, add the warm water and stir in the tomatoes and rosemary. Put the flour, salt and yeast in a mixing bowl, pour in the tomato mixture and work to a soft dough. Leave resting for 10 minutes, lightly knead on an oiled surface for 10 seconds, and return to the bowl. Repeat this minimal, quick kneading cycle twice more at 10-minute intervals, then leave the dough covered at room temperature for one hour.

Pat the dough into an oval, roll it tightly like a scroll, then roll it back and forth on the worktop, pressing down the ends so they taper slightly. Brush with water and roll in polenta or coarse cornmeal. Place seam-side down on a tray lined with nonstick paper, cover with a cloth and leave for an hour. Slash down the center and bake at 425 F (220 C) for 45 minutes. Allow it to completely cool before slicing.