

Spicy Monkeybread

80—100 Min

Preparation

1. Dissolve yeast and sugar in lukewarm water. In the next step, roughly mix the mixture with the flour and salt. Then add olive oil and knead into a smooth dough. Then let the dough rest, covered, in a warm place for at least 30 minutes (the volume should increase significantly).
2. Meanwhile, prepare the toppings by mixing the butter with the garlic. Mix rosemary, thyme and half of the parmesan in a bowl. Place the Tuscan-style herbs in a second bowl with the second half of the parmesan.
3. Cut the cheese into ten approximately 1x1cm cubes and shape the bacon/salami into ten balls of approximately the same size. Then grease a wreath form. After resting, knead the dough again and divide it into approximately 20 equal portions.
4. Flatten each portion and then form it into a ball around the filling. Next, brush generously with the garlic butter and dip into one of the topping bowls. Finally, finish with the topping upwards into the wreath shape. Repeat this process until all the dough balls are in the mold.
5. Before baking, let the dough rise covered again for about 15 minutes. Meanwhile, preheat the oven to 180°C (fan oven). After the resting time, bake the monkeybread on the lower rack for about 30 minutes.

HINT: If the toppings become too dark before the end of the baking time, cover them with aluminium foil.

Ingredients 6 Portions

= Kotányi Produkte

600 g	Flour, smooth
360 ml	Water, lukewarm
30 g	Yeast, fresh
10 g	Sugar
60 ml	Olive oil
200 g	Feta cheese
150 g	Bacon or salami, cut into cubes
100 g	Melted butter
2 tblsp	Finely grated parmesan
10 g	Sea Salt, Coarse
1 tsp	Garlic Granules
3 tblsp	Tuscan Herbs
1 tblsp	Rosemary, Chopped
1 tblsp	Thyme, Crushed