

PESTO AND PEPPERONI BREAD WREATH

YIELD: 8-10 servings | TIME: Prep Time: 2 hours 30 minutes, Total Cook Time: 30 Minutes



WHAT YOU NEED:

DOUGH

400 grams bread flour
212 grams water
50 grams milk
24 grams unsalted butter, softened to room temperature
30 grams granulated white sugar
7.2 grams kosher salt
7.2 grams instant dry yeast

TO TOP

Pesto:
114 g fresh basil (about 2 packed cups)
118 ml extra virgin olive oil
2 garlic cloves
50g freshly grated Parmigiano reggiano
42 g room temp butter
Juice of 1 lemon
Salt to taste
45g pine nuts, optional

70g pepperoni, chopped into small pieces

TOOLS

[Baker's Scale](#)
[Challenger Bread Pan](#)
[Bench Knife](#)
[Oven Gloves](#)
[Pre-Cut Parchment Paper](#)
Stand Mixer
Food processor or blender
Small oven safe ramekin
[Flour Sack Towels](#)

PREPARATION:

STEP 1: MAKE THE PESTO

In a food processor or blender, combine the basil, olive oil and garlic, and pulse until combined. With the processor on low, add the pine nuts, butter, lemon juice, cheese, and salt. Blend until smooth, and adjust the seasonings and lemon juice, as needed. Set aside in the fridge.

STEP 2: MIX THE DOUGH

Combine the flour, water, milk, sugar, instant dry yeast, and salt in the bowl of a stand mixer, or a large bowl if kneading by hand.

Using a stand mixer fitted with the dough hook attachment on a low speed, knead the dough for about 5 minutes or until the dough is no longer shaggy, but still has some lumps. Slowly add the butter, one small piece at a time, until it is fully incorporated into the dough. Continue to knead it is smooth, elastic, and the sides of the bowl are clean, about 5 more minutes.

Check the dough using the windowpane test. If it tears, knead for 1-2 more minutes before checking again. If the dough is too sticky (meaning it sticks to sides of the bowl), add flour, 1 tbsp at a time as needed. The dough should be very soft, but not too sticky to handle.

STEP 3: FIRST RISE

Once the dough has reached the windowpane stage, shape it into a ball and place the kneaded dough in a clean and lightly oiled bowl in a warm, draft free place. Allow to rise, covered with a tea towel, until doubled, about 1-1.5 hrs. This time may be more or less depending on the temperature of your home.

STEP 4: SHAPE THE WREATH

Once the dough has risen, line your Challenger Bread Pan with a piece of Pre-Cut Parchment Paper. Turn the dough out onto a lightly floured surface and roll into a large rectangle that is about 30"x 9".

Spread the pesto onto the dough, and scatter the chopped pepperoni, taking care to leave about a ½" border all the way around. Starting with the long side, roll the dough into a long log, then using your bench knife, cut the log in half to create two long strands with the pesto and pepperoni layers visible.

recipe cont'd on the next page.

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PREPARATION:

STEP 4: SHAPE THE WREATH

Starting with the right half, place it over the left strand with the pesto layers facing upward. Place the new right strand over the left one again, and repeat until you have created a simple twist down the length of the two strands. Curl the twisted strand into a circular shape, and tuck the two ends together to secure.

Using your bench knife again, carefully transfer the wreath onto a sheet of Pre-Cut Parchment Paper, and then put the wreath in the base of your Challenger Bread Pan®. Place a small ramekin or other circular, oven-safe dish in the center of the wreath to keep it from closing up too much during baking.

STEP 5: SECOND RISE AND BAKE

Allow the wreath to rise again, uncovered, for about 45 minutes until risen and puffy. Preheat the oven to 350°F. Once the oven has preheated, bake the wreath for 20-25 minutes, or until golden brown. Allow to cool slightly before enjoying.

