

Qweekend



ANDREW
MIROSCH

food



date claimers

Rendezvous with the desert fruit that's just perfect for desserts.

Date, walnut & fig bread with brie, pear & rocket

Serves 6 Difficulty ●●●

Preparation: 20 mins, plus 1¼ hrs standing

Cooking: 40 mins

2 x 7g sachets dried yeast
50g caster sugar
500g plain flour
60ml honey
30ml vegetable oil
100g dried dates, seeded and chopped
100g figs, chopped
150g walnut halves, toasted and chopped
Butter, for spreading
200g ripe brie, sliced
2 pears, thinly sliced
1 cup rocket

1 Combine 300ml water, yeast and 1 tsp of the sugar in a bowl and stand for 10 minutes or until frothy.

2 Place flour, remaining sugar and 1 tsp salt in bowl of an electric mixer fitted with a dough hook. Add yeast mixture, honey and oil and mix on low speed for 2-3 minutes or until dough comes together. Increase speed to medium and knead for another 5 minutes or until dough is smooth, glossy and elastic. Reduce speed to low, add dates, figs and walnuts and mix for another 2 minutes or until well combined. Turn dough out onto a lightly floured surface and shape into a ball. Place into a lightly oiled bowl, turn to coat, cover with tea towel and stand in a warm place for 45 minutes or until doubled in size.

3 Punch down dough, shape into a loaf and place on oven tray lined with baking paper, cover again and stand for another 30 minutes. Bake at 180°C for 40 minutes or until base sounds hollow when tapped. Cool completely on a wire rack.

4 Slice bread, spread slices with butter, top with brie and pear, then place on an oven tray and cook at 180°C for 5 minutes or until cheese has just melted. Top with rocket and serve immediately. (Leftover bread can be wrapped and frozen for up to 3 months.)

[Wine match] Mount Eyre Semillon 2008 (\$15)