thermomix

BEETROOT BREAD WITH HALLOUMI CHEESE AND PUMPKIN SEEDS

⊿ 5 min ◔ 2 h ♣ easy ⛟ 14 pieces

INGREDIENTS

200 g raw beetroot, cut into quarters
80 g water, hot
100 g milk
600 g flour
10 g instant yeast
10 g sugar
1 egg
1 pinch salt
200 g halloumi cheese, cut into cubes (4cm)
2 tbsp pumpkin seeds

PREPARATION

1. Place beetroot into mixing bowl and grind **10 sec/speed 10.**
2. Add water, milk, flour, yeast, sugar, egg and salt and blend **25 sec/speed 3.** Allow to cool into mixing bowl for 15 minutes.
3. Add halloumi and pumpkin seeds and knead **7 min/dough function**. Dough is sticky. Transfer into a large bowl, cover with a towel and set aside for 1 hour.
4. Preheat oven to 180°C. Line a baking tray with baking paper and set aside.
5. Shape dough into a round loaf, transfer into prepared baking tray and bake into pre-heated oven (180°C) for 50-55 minutes.