



## Bubble Bread

**Servings:** 4

**Prep Time:** 25min

**Cook Time:** 10min

### Ingredients

- 500g cake wheat flour
- 15ml rosemary
- 5ml sugar
- 5ml salt
- 10g dry yeast
- 250ml lukewarm water
- 125ml caramelised onion preserve
- salad leaves
- 200g Brie Cheese, sliced
- 2 pears, sliced
- Extra Virgin olive oil, to drizzle

### Directions

1. Preheat the oven to 200°C.
2. Combine the flour, herbs, sugar, salt and yeast. Make a well in the centre and stir in enough water to create a doughy consistency.
3. Knead well for 5 minutes.
4. Divide the dough in half and roll out on a well-floured surface, until thin and oval in shape.
5. Place each oval in the oven for 5 to 8 minutes, until crisp and bubbly.
6. Spread with caramelised onion. Scatter salad leaves onto the bubble bread and then add the cheese and pears.
7. Drizzle with olive oil and lemon juice.
8. Serve with freshly ground black pepper and salt.