

## **Caramelized Tomato and Mozzarella Pull-Apart Bread**



**Preparation time:** 30 min

**Difficulty:** Medium

## Ingredients

- Active dry yeast: 2 tsp
- All purpose flour: 1  $\frac{1}{3}$  cup
- Buttermilk:  $\frac{3}{4}$  cup
- Egg, at room temperature: 1
- Freshly cracked black pepper:  $\frac{1}{4}$
- Garlic: 3-4 cloves
- Granulated sugar: 1 tsp
- Kosher salt: 1  $\frac{1}{2}$  tsp
- Olive oil: 1 tbsp
- Unsalted butter, softened: 4 tbsp

## For this recipe we used:

Chopped Tomatoes 14 oz



## Preparation

**Pomì Chopped Tomatoes are the perfect tomatoes to effortlessly transform from fresh, succulent chunks to a caramelized sauce, then a velvety, tomato butter. Can your tomatoes do that?**

Directions:

To make the caramelized tomato sauce

1. Preheat oven to 300°F and line a rimmed sheet pan with parchment paper. In a small bowl, toss garlic cloves with olive oil and pour out onto prepared pan. Pour chopped tomatoes on the pan with the garlic, sprinkle with salt and pepper and give it a quick stir.
2. Roast for 45-50 minutes, stirring every 15 minutes or so, until tomatoes are a deep red color and almost all of the liquid had evaporated. Let cool completely.

To make the tomato butter

1. Into a medium bowl, squeeze the roasted garlic cloves from above out of their skins. Add salt, fresh basil and parsley, and parmesan cheese. Mash together with a fork. Add the softened butter and the caramelized tomatoes and stir well, until combined and homogenous.

To make the buttermilk dough and tomato bread

1. Heat buttermilk in the microwave until warm to the touch. Pour into the bowl of a stand mixer fitted with a dough hook attachment and add the yeast. Let rest for 5 minutes, while you prepare the rest of the ingredients, until yeast is foamy.
2. In a small bowl, whisk together flour, sugar, and kosher salt. Set aside.
3. When yeast is ready, add the egg to the buttermilk and yeast mixture and whisk briefly to combine. Add the dry ingredients to the mixer and mix on medium speed for 2-3 minutes, until a shaggy dough forms. Decrease mixer speed to low and gradually add softened butter, one tablespoon at a time. When all of the butter has been added, increase speed to medium-high and knead for 5-6 minutes until the dough is smooth and elastic. Scrape down the sides of the dough and gently shape into a round.
4. Place dough in a lightly-oiled bowl, cover, and let proof at room temperature for 1 1/2 hours, until doubled in size. When dough has completed its first proof, turn it out onto a lightly-floured work surface.

5. Divide the dough into 12 equal pieces and roll each piece into a ball. Let rest, covered with a towel, for 15 minutes. Working with one ball at a time, roll or press each ball into a 4-5' round.
6. Fill the center of each round with a tablespoon of tomato, butter, and a slice of mozzarella cheese.
7. Fold the dough circle upwards into a half-moon shape, so that each circle looks like a little filled taco. Place each filled dough-taco, open side up, in a row in a lightly-oiled loaf pan.
8. Cover the loaf pan with a towel or plastic wrap and let proof at room temperature again for 30-40 minutes, until swollen and dough has risen to the height of the pan.
9. Brush the top of the loaf with beaten egg and sprinkle with parmesan cheese. Bake for 40-45 minutes, until deep golden brown. Let cool for 5-10 minutes in the pan before removing from pan and serving.