

RECIPE

Peach Bruschetta



Ready in **60 minutes**

Serves **2 people**

Preparation

1. In a large bowl, whisk together flour, yeast, and 1 tsp salt; set aside.
2. In a separate bowl, stir together 1 tbsp olive oil and water and slowly incorporate into flour mixture.
3. Once mixture begins to combine, knead dough until all flour is incorporated and dough doesn't stick to the sides of the bowl.
4. Seal bowl with plastic wrap and leave dough to rise overnight.
5. Once dough has risen, remove it from the bowl and knead for 2-3 minutes.
6. Place dough into a parchment-lined pot/bowl, preferably a dutch oven, and cut 3-4 indents throughout the dough to let it rise.
7. Bake at 430°F for 40 minutes with dutch oven lid on. Remove lid and bake for an additional 10 minutes or until bread is golden brown.
8. Remove bread from oven and let rest until cool. Once cooled, slice bread and toast 4 slices with a drizzle of olive oil in a pan for 3 minutes on each side.
9. Slice **peaches** and set aside.
10. Divide goat cheese on each slice of bread.
11. Place four slices of **peaches** on each slice of bread.
12. Drizzle honey over each slice of bread.
13. Serve and enjoy!

Bread:

Tania. "BREAD THE EASY WAY. NO STARTER. NO KNEADING." My Kitchen Stories, 2 June 2020, www.mykitchenstories.com.au/bread-the-easy-way-no-starter-no-kneading/.

Ingredients

- 2 **peaches**
- 1 cup goat cheese (Tofutti's Better Than Ricotta Cheese Vegan Ricotta Cheese)
- 2 tbsp honey
- 1 tbsp olive oil
- 1 tsp salt
- 3 cups bread flour (King Arthur Gluten-Free Bread Flour)
- 1 ½ cups water
- 1 tsp activated dried yeast