



# SUN-DRIED TOMATO AND FETA TEAR AND SHARE BREAD WITH ROASTED GARLIC MAYO DIP

*When the family gathers for a feast, there are some recipes that become treasured favourites and our sun-dried tomato and feta bread is just the ticket. Salty feta and rich tomato, accompanied by a silky, smooth, homemade roasted garlic mayo with a little chilli kick. This tear and share recipe is moreish, sociable, and gets everyone's attention at the dining table.*

Prep time 1 hour (plus 2 hours for proving) | Cook Time 1 hour 5 minutes | Serves 4-6

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## **For the roasted garlic mayo dip:**

½ bulb garlic (keep the other ½ for the bread dough)  
Pinch of chilli flakes  
2 large Clarence Court hen egg yolks  
1 tablespoon Dijon mustard  
300ml light flavoured oil (Plus, 1 tablespoon for garlic roasting)  
Sea salt  
Freshly ground black pepper  
1 lemon (keep finely grated zest for bread recipe)

225ml milk  
1 sachet fast action yeast (7g)  
1 tablespoon olive oil (plus extra for greasing)  
1 tablespoon runny honey  
2 medium Clarence Court hen eggs, beaten  
150g feta cheese, crumbled  
½ bulb of garlic  
50g sun-dried tomatoes, chopped  
1 tablespoon dried mixed herbs  
1 teaspoon freshly ground black pepper  
2 tablespoons unsalted butter, melted

## **For the bread:**

400g strong white bread flour (plus extra for dusting)  
100g plain flour  
¼ teaspoon salt

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## **Method:**

Pre-heat the oven to 200°C/180°C (fan).

Place the garlic bulb on a piece of tin foil, drizzle over 1 tablespoon olive oil. Pop onto a baking tray and into the oven to roast for 35-45 minutes or until lightly golden and garlic cloves can be easily squeezed from the skins. Allow the garlic to cool a little then pop the cloves out of the skins and into a small bowl.



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Place half the garlic cloves into a small food processor (save the remaining cloves in the fridge to add to bread), add the chilli flakes, egg yolks and Dijon mustard. Blitz the mixture to a paste and scrape down the sides. Put the lid back on, and with the food processor continuously running, pour the oil in a slow and steady stream.

When the mixture has come together as a smooth and silky sauce, season then blitz in a few drops of lemon juice.

Spoon the dip into a serving dish roughly the same size or slightly smaller of the one that will be placed in the centre of the tear and share bread, cover, and place in the fridge. Please note, you can make the dip the day before serving and keep it sealed in the fridge.

Now on to making the bread. Mash the remaining roasted garlic cloves with a fork and place to one side. Take a large bowl and mix together the flours and salt. Make a well in the centre of the flour.

Place the milk into a heat-proof jug and gently warm through the milk to hand temperature. Stir in the yeast, olive oil, runny honey and 1 beaten egg. Pour the liquid into the flour well and use a dinner knife to gently stir the edges of flour into the liquid. Once everything is mixed in, transfer to a stand mixer with dough hook or knead by hand on a lightly floured surface until springy to touch.

Lightly oil a large mixing bowl and add the dough. Cover the bowl with cling film and a clean tea towel. Leave in a warm place to rise for 40 minutes or until doubled in size.

Meanwhile in a small bowl mix together the lemon zest, mashed roasted garlic, crumbled feta, herbs, and pepper.

When the dough has doubled in size tip out on to a lightly floured work surface. Knead the dough for a few seconds then stretch out a little. Scatter over the lemony, garlicky, herby feta flavourings, folding and kneading to incorporate them into the dough. Weigh the dough and divide into 20 equal sized balls.

Line a baking tray with greaseproof paper and get a small heatproof tapas dish or ramekin to use as a place holder for where you will later put the chilled mayo dip. Brush the outside of the dish with oil. Place the dish in the centre of a tray and arrange the balls around the dish in circular rings. Cover the bread with a lightly oiled piece of cling film and put in a warm place to double in size for around 1 hour.

Pre-heat the oven to 200°C/180°C (fan).

Uncover the now risen dough, brush with the remaining beaten egg and sprinkle with sea salt. Place the tray into the oven (including the empty ramekin place holder) for 15 minutes or until the buns are golden brown. Remove the bread from the oven, carefully remove the ramekin, brush with melted butter, and pop the bowl of dip into the centre. Serve whilst the bread is still warm and watch the family gather and devour...



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