

Paul's Bread Pages

The site for bread lovers everywhere

Tomato Bread

To make tomato bread is simply to add tomato puree to white bread. Whether you are intense enough to use cooked down tomatoes and strain them or want to simply use tomato puree from a jar, the result should be satisfying. I prefer to use plum tomatoes, beef tomatoes or for a sharp taste, tigrella – though any variety "on the vine" will usually be good. You will need a tablespoon of puree or about 5 - 6 good size tomatoes (chop, cook down and strain through a sieve).

Tomato puree	500g strong white flour
500ml warm water	6g dried yeast
40ml olive oil	Pinch of salt

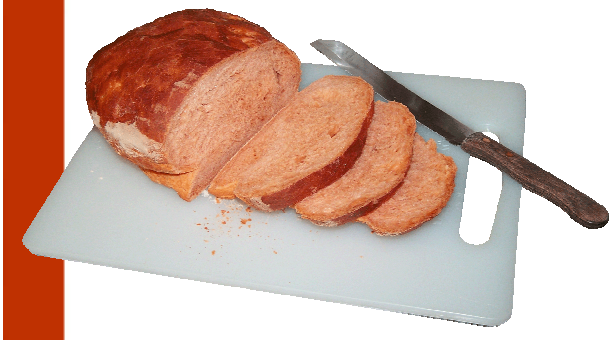


Put the dry ingredients into a mixing bowl and whisk to mix evenly. Add the warm water to the tomato puree in a jug. Make a well in the flour mix and add half of the water and the olive oil. Mix into a stiff dough, adding more water as required. Kneed for a short time.

Cover in olive oil and leave to rise for about an hour. When the dough is about twice the start volume, knock down and kneed thoroughly, dusting with flour as you go. Shape into loaf shapes on a baking tray or put into a loaf tin. Leave to rise for at least half an hour. Bake in a hot oven at 200ºC for 23 minutes, until sound.



Tomato bread makes a rather good cheese sandwich. It is also very good with tomato or courgette soup. I also like to use this bread with pate.



To make a small improvement, pieces of cut tomato could be added to the second kneading to give a texture. Chopped, sun dried tomatoes are good for this purpose.