

FIESTA BREAD

- 2 cups warm water
- 1 Tbsp. [SAF yeast](#)
- 2 cups semolina flour (Durum Wheat)*
- 1/2 cup dried tomatoes
- 4 oz can of diced green chillies
- 1/4 cup olive oil
- 1 Tbsp. salt
- 2 Tbsp. taco spice mix
- 1 Tbsp. [Dough Enhancer](#)
- unbleached flour

** Can use hard wheat flour. Recipe can be doubled*

In Bosch mixer (with dough hook) add water, SAF yeast and semolina flour*. Cover and let sponge. Add tomatoes, chillies, olive oil, salt, spice mix and Dough Enhancer. Mix on speed one for 15 seconds, until all ingredients are well mixed. Leaving the mixer on speed one, add unbleached flour, one cup at a time until the dough cleans the sides of the Bosch bowl. Leave dough in bowl, remove lid and splash ring and let dough rise until double in size. Using oiled hands, remove dough from Bosch bowl and form into 2 loaf pans, cover pans, let rise for 1/2 hour in warm oven (til doubled). Turn oven on to 375 degrees and bake for 35-40 minutes.

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