**Leek and Garlic Twist Bread**

Makes: 8-10 slices



**Ingredients:**

*For the dough:*

3 cups plain flour | 400g

Fast action yeast

¾ cup oat milk (210ml) at room temperature

¼ cup olive oil

*For the filling:*

¼ cup vegan butter (or margarine)

1 large leek

1 tsp garlic powder

1 tsp dried parsley

Pinch salt

**Method:**

* Add the warm milk, sugar and yeast into a bowl and leave for around 5 minutes to froth
* Add the flour and salt to a large mixing bowl, then once the milk and yeast have reacted, pour those into the mixing bowl with the olive oil and bring together with a spoon or your hands
* Move to a floured work surface and knead by hand for 10 minutes. You can also add the dough to a machine and knead for the same amount of time
* Clean out the mixing bowl, add a few drops of olive oil, place the kneaded dough within the bowl, cover and leave in a warm place for around 1 ½ hours
* Prepare the filling by finely chopping the leek then beating into the butter. Add the salt, pepper, parsley and garlic powder and mix until combined, then leave aside
* After the dough has risen, knock it back and place on a floured surface. Roll the dough out into a rectangle shape around 2-3cm thick
* Spread the leek filling onto the surface of the dough leaving just a thin border
* Roll the dough up lengthways, to make a long sausage shape, then using a sharp knife carefully slice down the middle (also lengthways) to it should leave you with two long strands
* Overlap the two strands, keeping the exposed filling facing towards you (this will help the butter ooze out and bake) then place in a large loaf tin, cover with a tea towel and leave to rise for a further 30 minutes
* Preheat the oven to 190°C, place the risen dough in for 25 minutes, then cover with baking foil and bake for a further 20-25 minutes
* Allow to cool and enjoy!

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