Roasted Pepper and Olive Swirl Bread

1 loaf in a 9×5 in/23×13 cm pan, cut into 12 slices | Active 50 min | Cook 45 min | Total 310 min (warm service) | Cold-travel planning: 430 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 3 1/3 cups (400 g) strong bread flour, plus 2 tbsp (16 g) for kneading and rolling
- 2 1/4 tsp (7 g) instant yeast
- 1 tsp (6 g) fine salt
- 1 cup (240 ml) lukewarm water, about 100°F/38°C
- 1 1/2 tsp (10 g) honey
- 2 tbsp (30 ml/28 g) olive oil, divided: 1 1/2 tbsp in dough and 1/2 tbsp for pan
- 4 1/4 oz (120 g) jarred ready-to-eat roasted red peppers, drained and blotted weight, finely chopped
- 1/2 cup (80 g) pitted olives, drained and blotted weight, finely chopped
- 1 tsp (1 g) dried oregano

Set out

Oven, 9×5 in/23×13 cm loaf pan, at least 1.5 L, Mixing bowl, Digital scale, Rolling pin, Clean towel or bowl cover, Parchment paper, Wire rack, Bread knife and board, Food thermometer if reheating, Cooler with ice packs for long perishable transport

Allergens

Wheat. Check labels and substitutions.

Make it

1. Mix 400 g flour, yeast and salt. Add water, honey and 1 1/2 tbsp oil. Mix into a dough and knead 8-10 minutes on a surface dusted with some of the measured extra flour until elastic. Cover in the bowl and let rise 60-90 minutes until roughly doubled; a cool room may take longer.

2. Line the pan base and grease with the remaining 1/2 tbsp oil. Mix the blotted chopped peppers, olives and oregano. Roll the risen dough on the remaining measured flour to a rectangle about 9×14 in/23×35 cm. Spread filling evenly, leaving a 3/4 in/2 cm clear border.

3. Roll up snugly from a 9 in/23 cm edge to form a log that fits the pan. Pinch the long seam and ends; place seam down. Cover and let rise 35-50 minutes until puffy and the top is about 1/2 in/1 cm above the rim. Begin heating the oven to 375°F (190°C) toward the end of proofing.

4. Bake 35-45 minutes until deep golden and the loaf is cooked through, with a firm crust and no gummy dough on a skewer inserted near the center. Turn out and cool on the rack for at least 60 minutes before cutting into 12 slices. If making ahead for travel, chill the fully cool loaf as described below.

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Bring it

Carry the fully cool and chilled loaf wrapped and protected in a box in a cooler at 40°F (4°C) or below. Include a knife, board and label identifying olives. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

No oven is needed: cut the cold loaf into twelve slices and serve small batches during the allowed display period. If the host wants warm slices, use an oven to reach 165°F (74°C), then serve promptly rather than leaving them lukewarm.

Make it yours

A spiral slice suits a housewarming or an anniversary supper without themed cutters or decorations. Make a second complete loaf for a crowd; doubling the dough inside one pan can leave the center underbaked.

Ingredient labels

Check pepper and olive labels for sulfites, milk, anchovy/fish or other additions. This recipe makes no religious dietary certification.

A useful detail

Allow about 5 hours including generous rising and a full hour of cooling; dough readiness takes priority over the exact minute. The 310-minute total has room for weighing and shaping plus rises of up to 90 and 50 minutes. Do not slice hot to meet a departure time. The displayed 310-minute total is for warm service. For the chilled Bring it route, plan a further 90-120 minutes of refrigerator chilling after the stated initial cooling, about 430 minutes overall before cold transport. Use shallow portions and check that all perishable components are at 40°F (4°C) or below; a clock alone does not establish that endpoint, and actual cooling may take longer.

Another way

Use 120 g well-drained jarred roasted yellow peppers instead of red, keeping the prepared weight and blotting step.

Replace oregano with 1 tsp (1 g) dried thyme. Do not add wetter cheese or vegetables without reworking the loaf formula.

Keep it well

Because this bread contains moist vegetable filling, refrigerate the fully cooled wrapped loaf at 40°F (4°C) or below and use within 3 days. Freeze cold slices for up to 1 month for quality; thaw in the refrigerator. For hot service, reheat slices to 165°F (74°C). Respect the combined travel-and-display limit in “Bring it.”