

## SPAGHETTI LOAF



Serves 6



Prep Time 30 minutes



Cook Time 30 minutes



### INGREDIENTS

- 3 cups strong flour (high grade)
- 3 tsp instant yeast
- 1 tsp salt
- 1 tsp sugar
- 1 Tbsp olive oil
- 1 ¼ cup lukewarm water
- 420 g can **Wattie's Spaghetti**
- 1 small onion, finely chopped
- 50 g ham, chopped

### METHOD

1. Place flour, yeast, salt and sugar in a mixing bowl and stir to mix. Pour in the oil and water and mix well, bringing it together into a ball. Turn onto a floured board and knead together until the dough is smooth. Place in a greased bowl and cover with cling film. Set aside in a warm place for 20 minutes to rise.
2. Roll out the dough to measure 40cm x 40cm. Spread **Wattie's Spaghetti** over the bottom two-thirds of dough, leaving a

- ½ cup grated tasty cheese
- ¼ cup chopped fresh parsley
- 1 Tbsp milk to brush

2cm gap around the sides. Scatter chopped onion, ham, cheese and parsley on top.

3. Turn the ends of the dough in and carefully roll the dough up to enclose the filling. Place on a baking-paper-lined oven tray. Using a sharp knife, make diagonal cuts in the top of the dough. Set aside while heating oven.
4. Preheat the oven to 200°C fan assisted or 220°C conventional bake.
5. Brush the top of the dough with milk. Bake for 10 minutes. Reduce oven temperature to 180°C fan assisted or 200°C conventional and bake for a further 20 minutes, until the bread is golden and cooked. Serve warm.

## TIPS

- You can substitute Wattie's Spaghetti with **Wattie's Spaghetti 50% Less Added Sugar\***, if preferred.

## SWAP IT OUT

- Replace the ham with chopped bacon or chorizo and cook with the onion.
- Try using **Wattie's Mild Chilli Beans** instead of **Wattie's Spaghetti**.