

# VINCENZO S ITALIAN SAVORY BREAD (TOMATO BASIL MOZZARELLA) (LIKE IN VENICE)

## The Recipe

<https://cuisinedaubery.com/recipe/italian-savory-bread/>

A simple and delicious Italian savory bread, which will make you hear the mandolines on a gondola over an Italian stream...

Servings: 8

Preparation Time: 30 Minutes

Cooking Time: 40 Minutes

Skill: Easy Level

Cuisine: Italian Cuisine

Courses: Savory Brunch, Savory Bread, Brunch &#038; Goûter, Main Dish, Vegetarian Dish,

## Ingredients

### **For a 3.14" (or 3 5/32" or 8 cm) x 9.84" (or 9 27/32" or 25 cm) loaf bread**

- 1 1/3 Cup Tomatoes (260 grams)
- 4 Tablespoons Olive Oil (50 grams)
- 2/3 Cup Onions (100 grams)
- 3 Eggs 1/3 Cup or 150 grams
- 1 Cup Flour (160 grams)
- 2 teaspoons Baking Powder (11 grams)
- 1 pinch of Salt
- 1 pinch of Pepper
- 1 tablespoon of Tomato Paste
- 1/2 Cup Milk (120 grams)
- 1 oz Basil leaves (30 grams)
- 1/4 lbs Mozzarella Cheese (120 grams)

### **For a 3.14" (or 3 5/32" or 8 cm) x 6.29" (or 6 19/64" or 16 cm) loaf bread**

- 3/4 Cup Tomatoes (166.4 grams)
- 2 Tablespoons Olive Oil (32 grams)
- 1/2 Cup Onions (64 grams)
- 1.9 Eggs 4 Tablespoons or 95 grams
- 2/3 Cup Flour (102.4 grams)
- 1 teaspoon Baking Powder (7 grams)

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1 pinch of Salt  
1 pinch of Pepper  
0.6 tablespoon of Tomato Paste  
1/3 Cup Milk (76.8 grams)  
0.67 oz Basil leaves (19.2 grams)  
3 oz Mozzarella Cheese (76.8 grams)

### **For a 3.54" (or 3 35/64" or 9 cm) x 7.87" (or 7 7/8" or 20 cm) loaf bread**

1 1/4 Cup Tomatoes (234 grams)  
3 Tablespoons Olive Oil (45 grams)  
1/2 Cup Onions (90 grams)  
2.7 Eggs 1/3 Cup or 135 grams  
1 Cup Flour (144 grams)  
2 teaspoons Baking Powder (9.9 grams)  
1 pinch of Salt  
1 pinch of Pepper  
0.9 tablespoon of Tomato Paste  
1/2 Cup Milk (108 grams)  
1 oz Basil leaves (27 grams)  
1/4 lbs Mozzarella Cheese (108 grams)

### **For a 3.93" (or 3 15/16" or 10 cm) x 10.62" (or 10 5/8" or 27 cm) loaf bread**

1 3/4 Cup Tomatoes (351 grams)  
1/3 Cup Olive Oil (67.5 grams)  
3/4 Cup Onions (135 grams)  
4 Eggs 1/2 Cup or 200 grams  
1 1/2 Cup Flour (216 grams)  
1 Tablespoon Baking Powder (14.8 grams)  
1 pinch of Salt  
1 pinch of Pepper  
1.3 tablespoons of Tomato Paste  
3/4 Cup Milk (162 grams)  
1 oz Basil leaves (40.5 grams)  
6 oz Mozzarella Cheese (162 grams)

## Steps

### **The veggies**

1. For the Tomatoes (1 1/3 Cup or 260 g), I chose cherry tomatoes, but you may take regular

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tomatoes

2. Dice them into cubes, not too small
3. For the Onions (2/3 Cup or 100 g) : Peel, remove the first outer layer, and dice. After dicing, you will need 2/3 Cup or 100 g
4. Pour the Olive Oil (4 Tablespoons or 50 g) in a skillet and cook on high heat
5. Lightly brown the Onions (2/3 Cup or 100 g)
6. After a few minutes, add in the Tomatoes (1 1/3 Cup or 260 g) and cook on medium heat
7. Transfer to a clean bowl and let cool down at room temperature

### **The batter**

8. In a different bowl, mix the Flour (1 Cup or 160 g) and the Baking Powder (2 teaspoons or 11 g), add in the Salt (1 pinch) and the Pepper (1 pinch)
9. In a separate bowl, beat the Eggs (3)
10. Stir in the powders on the eggs, and mix well with a spatula
11. Stir in the Tomato Paste (1 tablespoon)
12. Warm the Milk (1/2 Cup or 120 g) in the microwave
13. Stream the milk into the bowl, while stirring
14. Whisk altogether
15. Slice the Basil leaves ( 1 oz or 30 g), with a knife or using a Cup Food Chopper
16. The veggies that have been waiting in the bowl should be cooled down (this is important as when too hot, they could activate the baking powder instantly before baking !)
17. You may want to peel the tomatoes (it's easy to do as they are cooked)
18. Combine all bowls into one
19. Make sure to carefully mix (avoid destroying the tomatoes)
20. For the Mozzarella Cheese (1/4 lbs or 120 g), make sure to buy a cheese that is sold in its juice, and avoid those ridiculous dried mozzarella sold in a plastic
21. Cut the Mozzarella Cheese (1/4 lbs or 120 g) into chunks
22. Gently fold/mix

### **The mold**

23. I am using this mold (brand: Matfer) that is a non-stick loaf mold, found on the internet
24. Butter and flour the mold
25. Pour the batter, and make sure the mold is not more than 3/4 full
26. Bake in preheated oven at 360 F / 180 C
27. The baking time depends on your oven : 30/40 minutes
28. After baking 10 minutes, I slice the bread lengthwise (this trick will give the final bread a nice shape)
29. WONder if the loaf is finished baking? Take a knife or toothpick to the centre of the bread. If your toothpick or knife comes out wet, it's not finished baking. If it comes out clean, it is finished!
30. Cool on a rack
31. Unmold quite quickly, otherwise the loaf will soggy up

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