COOKING PASSION SINCE 1877

Cheesy pull apart bread

DIFFICULTY: MID

PREPARATION TIME: 15 MINUTES PREP, 10 MINUTES KNEADING

COOKING TIME: 20 MINUTES

SERVES: 4-6

Ingredients

2 tsp dried yeast
¼ cup lukewarm water
60 g butter, softened
25 g caster sugar
500 g plain flour
Approx. ¾ cup warm milk
1 egg, beaten
1tsp salt
50 g butter
1 clove garlic, crushed
2 tbsp chopped fresh chives
1 tbsp chopped fresh parsley
Salt and pepper, to taste
100 g grated mozzarella
50 g grated parmesan cheese

Method

Add the yeast to the water in a small bowl with 2 teaspoons of the sugar. Let yeast develop for 5 minutes. In the bowl of an electric mixer, add butter, remaining sugar, flour, milk, egg, salt and yeast mixture and knead with the dough hook. Adjust dough with extra milk if needed and knead for 10 minutes. Remove the dough and knead with a little flour to make a smooth ball and place in a greased bowl. Select Dough Prove setting on oven and prove dough for 30 minutes.
Remove the dough and place on a lightly floured surface. With a rolling pin, roll the dough into a rectangular shape (20cm x 30cm). Melt butter and garlic over a medium heat, cool. Combine the cheese and herbs in a bowl. Spread the dough evenly with ¾ of the butter and garlic and sprinkle with 3/4 of the cheese mixture.
Gently roll up the dough length ways. Place dough on a piece of baking paper. With a sharp knife, cut 2cm thick slices being careful not to cut all the way through the dough or paper. Start by twisting the first slice up to expose the cheese. Take the next slice and twist and place it on the opposite side with the cheese side up. Repeat this process with remaining slices. The dough should look like a leaf. Carefully place the dough and baking paper on the universal tray. Reselect Dough Prove setting on oven and prove dough for another 30 minutes.
Preheat oven on CircoTherm 190°C with VarioSteam® medium. Sprinkle dough with remaining melted butter and garlic and cheese. Bake bread for 17-20 minutes or until golden brown. Cool bread on a wire rack.

Notes

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