

Stuffed Cheese Bread

INGREDIENTS:

Servings: 4 personal size loaves

Dough:

Dry yeast	8 g
Warm water	240 ml
Salt	1 tsp
Sugar	1 tsp
Flour	450 g
Olive oil	60 ml

Stuffing:

Ricotta cheese	250 g
Feta cheese	150 g
Grated kashkaval, optional	50 g
Eggs	2
Egg yolk	1

TOOLS:

Bowls
Wooden spoon
Flour sifter
Large bowl or electric mixer with a dough hook
Pastry brush
Kitchen towel
Rolling pin
Loaf tin or baking dish

INFO:

Turkish peasants believe that the flavor of cheese makes men and women more "mellow," more even tempered and more open to new learning. This bread, probably first baked in the ovens of the Topkapi Palace in Istanbul, is especially noted for its rich flavor.

TIME:

prep time : 01:10

cook time : 00:25

PREPARATION

Prepare the dough:

In a bowl, dissolve the yeast with half of the warm water. Let sit for 5 minutes. Sift the flour. Add the rest of the water, salt, sugar and 1/3 of the flour. Mix well. Set aside, in a warm place, for one hour. (You can let it sit for up to 3 hours).

Mix in the rest of the flour and 3/4 of the olive oil. Using a mixer, or by hand, knead the dough until it is smooth and elastic, approximately 15 minutes. Form the dough into a ball. Brush with olive oil. Place the ball in a bowl, cover with a kitchen towel, and let sit for one hour.

Prepare the stuffing:

Combine the ricotta, feta and kashkaval in a bowl. Add the eggs and mix together until homogeneous.

Prepare the bread:

Preheat the oven to 190° C.

Cut the ball of dough into four equal pieces. On a floured work surface, roll each piece of dough into a rectangle. Spoon 1/4 of the cheese stuffing onto the middle of each rectangle. Fold the dough over the stuffing and pinch the edge to seal the stuffing inside the dough. Whisk the egg yolk and brush over each of the loaves. Place the loaves on an oiled baking dish and bake until golden brown, about 25 minutes.