

# Cheese & Herb Bread in Terracotta Pots

Bialik College Kitchen Garden Program



## Ingredients:

- 20 stalks parsley
- 20 chives
- 1 egg yolk
- 50g cheddar, grated
- 50g feta, crumbled
- 200g plain flour, plus extra for dusting
- 50g wholemeal flour
- 1 teaspoon salt
- 1 teaspoon instant yeast
- 2 teaspoons extra virgin olive oil, plus extra for brushing
- 150ml lukewarm water

## Equipment:

- chopping board
- metric Spoon/jug measures
- knife
- scales
- bowls, 2 small 7 1 large
- whisk
- pastry brush
- 8 terracotta pots
- 2 baking trays
- olive oil spray
- baking paper

## Method:

1. Put the combined flours into the bowl of the electric mixer with the dough hook attached. Add the salt, chopped herbs and yeast.
2. Add 2 teaspoons of oil, the egg yolk and the lukewarm water to the small bowl and whisk until lightly combined.
3. With the motor running, tip the water mixture into the flour mixture and knead for 4 minutes.
4. Tip the cheeses into the bowl and continue kneading until the mixture looks smooth.
5. Brush the inside of a large bowl with oil and tip dough into it. Cover with a dry tea towel and leave in a warm place for dough to prove for at least an hour or until the dough has doubled in size.
6. Flour the bench, use a knife to cut the dough into six even pieces. Roll each piece into a ball, then place one in each of the oiled flowerpots.
7. Preheat oven to 220C.
8. Divide the flowerpots onto the 2 baking trays, cover with a dry tea towel for 15 minutes to prove again.
9. Put the baking trays into the hot oven and bake for 15 minutes or until tops of loaves are golden.

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