



“Head to the kitchen to play matchmaker for two of our favorite things: good bread and excellent cheese.”

Khachapuri (Georgian Feast Bread)

YIELD: FOUR BREADS

This soft, cheese-filled bread from the Russian province of Georgia is made in a slipper shape, with an egg added for the second half of the bake to turn it into a meal.

DOUGH

- 3 tablespoons (1 1/2 ounces) unsalted butter
- 1 cup (8 ounces) milk
- 1 1/2 teaspoons sugar or 1 tablespoon non-diastatic malt powder
- 1/2 teaspoon ground coriander
- 1 1/2 teaspoons salt
- 2 teaspoons instant or active dry yeast
- 2 3/4 to 3 cups (11 5/8 to 12 3/4 ounces) King Arthur Unbleached All-Purpose Flour

FILLING

- 2 cups (8 ounces) shredded mozzarella or Muenster cheese
- 1/2 cup (4 ounces) ricotta cheese
- 1/2 cup (4 ounces) crumbled feta cheese
- 1 large egg
- 2 tablespoons (1/2 ounce) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt
- 1/2 to 1 teaspoon freshly ground pepper
- 2 tablespoons coarsely chopped flat-leaf parsley
- 2 tablespoons finely chopped chives

EGG WASH

- 1 large egg beaten with 1 teaspoon water

GARNISH

- 4 large eggs
- 4 teaspoons butter

For the dough: Heat the butter and milk together in a small saucepan or in the microwave until the butter melts. Place the sugar (or malt powder), coriander, and salt in a large bowl, and pour the hot milk over it, stirring to dissolve the sugar. Cool to lukewarm.

Stir in the yeast and 2 3/4 cups of the flour until a shaggy mass forms. Cover and let rest for 10 minutes, then knead until smooth; 8 to 10 minutes by hand, or 6 to 8 minutes at medium speed in a mixer. Use the remaining 1/4 cup flour if the dough is sticky.

Place the dough in a greased bowl, cover and let rise for 1 to 1 1/2 hours, until it increases in size by at least one third.

For the filling: Place all the ingredients in a large mixing bowl and beat to combine, or pulse everything together briefly with a food processor; leave some bits of the cheese intact.

To assemble: Line two baking sheets with parchment.

Turn the risen dough out onto a lightly floured surface and divide it into four equal pieces.

Roll each piece into an oval shape about 10" long and 6" wide. Cover with greased plastic wrap, and let rest for 15 minutes.

Spoon one quarter of the cheese mixture into the center of each and spread to within 1" of the edges. Pull the dough's edges up around the cheese, folding and twisting the ends to form a boat shape.

Cover and let rise for 20 minutes, or until puffy but not doubled. Preheat the oven to 375°F. Brush the tops of the dough with the egg wash and bake for 15 to 20 minutes.

Remove from the oven and use the back of a spoon to make an indentation in the filling. Crack an egg into each, place a teaspoon of butter on top, and bake for 10 to 12 minutes more, until the egg is set.

Remove from the oven and serve warm.

NUTRITION INFORMATION PER SERVING (1/2 of one loaf, 174g): 428 calories, 20g protein, 41g carbohydrates, 21g fat, 2g fiber, 13g saturated fat, 0g trans fat, 169mg cholesterol, 709mg sodium, 5g sugars, 4mg vitamin C, 3g iron, 143mg calcium.