**Cheese Garlic Bread**

Dough

1 egg (minus 1 tbsp.)

20 g sugar (2 tbsp.)

4 g instant yeast (1 tsp.)

200 g bread flour

3 g salt (1 tsp.)

80 ml warm milk

30 g butter, room temperature

Garlic Sauce

13 g butter

1 tbsp. egg

1 tsp sugar

1 tsp. mayonnaise

0.5 Tablespoon chopped green onion

1 tsp. garlic, minced

140 g Mozzarella cheese

Beat egg in a little bowl. Pour all but about 1 tablespoon of the egg into a large bowl.

Mix sugar and yeast with the egg in the large bowl.

Mix in the bread flour.

Mix in the salt and warm milk.

Place the dough on a cutting board.

Knead butter into the dough.

Knead the dough until it becomes smooth and elastic (about 5 minutes). Place the dough on a cookie sheet covered with parchment paper. Shape the dough into round disk.

Place in a warm location, and let rise until double in size.

To make the garlic sauce: Mix together 13 g butter, 1 tbsp. egg (reserved from earlier), mayonnaise, green onion, and garlic.

Flatten the dough into a round disk about an inch thick.

Cut a checkboard pattern in the middle of the disk (5 cuts in each direction to make 16 squares).

Spread the garlic mixture on top of the dough.

Use a spoon to deepen the cuts in the checkboard pattern.

Push mozzarella cheese into the cuts.

Bake at 350oF for 15 minutes.

<https://www.youtube.com/watch?v=J6ujTlepWo0>