

Khachapuri Georgian Cheese Bread

Oscar · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

Ajarski khachapuri is a boatshaped Georgian bread with a cheesestuffed crust and an egg baked into the center. It's only a matter of time before this fun bread is delivered to every home for pizza night and ordered from every brunch menu the morning after. This versatile bread takes a little finesse but the payoff is well worth it after all what more could you want other than cheesy soft chewy bread dipped in runny yolk and molten cheese.

Ingredients

- - ½ cup warm milk - ½ cup warm water - 1 (.25 ounce) package active dry yeast - 1 ½ teaspoons white sugar - 2 ¼ cups all-purpose flour
- or more as needed
- for dusting - 2 teaspoons olive oil - 1 ½ teaspoons kosher salt - 8 ounces feta cheese
- crumbled - 4 ounces Monterey Jack cheese
- shredded - 4 ounces low-moisture mozzarella cheese
- shredded - 2 large eggs - 1 tablespoon butter
- cut into 4 pats - sea salt to taste - 1 pinch cayenne pepper
- or to taste (Optional)

Instructions

1. Make dough: Combine milk
2. water
3. yeast
4. and sugar in a large bowl. Let stand until yeast forms a creamy foam
5. about 5 minutes. Add 2 cups flour
6. olive oil
7. and salt; mix until a sticky dough forms. Turn dough out onto a floured surface. Knead for about 3 minutes
8. adding in remaining 1/4 cup flour as needed
9. until dough is very soft but still workable. Form into a ball and place in a lightly oiled bowl. Cover and let rise in a warm spot until doubled in volume
10. 1 to 1 1/2 hours. Preheat the oven to 475 degrees F (245 degrees C). While dough rises
11. prepare cheese blend: Toss together feta
12. Monterey Jack
13. and mozzarella cheese in a medium bowl. Refrigerate cheese mixture until needed. Punch down dough and turn out onto a floured surface. Flatten slightly and cut in half. Place 1 dough half on a sheet of parchment paper dusted with flour. Roll out into a rectangle about 1/8- to 1/4-inch thick. Arrange 1/4 of the cheese mixture in 2 rows
14. 1 to 2 inches from the longest sides. Roll sides up tightly over cheese
15. forming a canoe shape. Pinch and twist ends to seal. Trim excess parchment and lift dough onto a baking sheet. Shape and stuff remaining dough half. Fill canoes with remaining cheese mixture. Bake in the preheated oven for 15 minutes. Form a well in the center of each khachapuri using a spoon; crack an egg inside each well. Return to the oven and bake until eggs are mostly set
16. 3 to 4 minutes. Place 2 pats butter over each egg
17. then sprinkle with salt and cayenne. Plate khachapuri; tear off one end and use it to stir butter into egg. Chef John Recipe Tips You can substitute 1 1/8 teaspoons of fine salt for the kosher salt. You can use 1 pound of any cheese blend
18. but feta adds a welcome tangy flavor.