

Garlic, Herb and Cheese Pull Apart



Preparation time: 50 mins

Serves: 10 people

User Rating: ★★★★★

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Categories: Dinner Recipes

If you're looking to impress over the festive season - try bringing this garlic, herb & cheese pull apart to your next gathering. A great accompaniment to a lunch or dinner and easy to share amongst guests.

Baked to perfection and oozing with mozzarella cheesy goodness, this pull apart bread is the perfect balance - crusty on the outside and warm & soft on the inside.



Ingredients

Egg bread dough

- 4 cups (600g) bread flour
- 2 tsp (7g) Active Dry Yeast
- 2 tbsp caster sugar

- 2 tsp salt
- ½ cup (125ml) water, plus extra 1 tbsp for glazing
- ½ cup (125ml) milk
- 60g cold butter, finely diced
- 2 eggs, slightly beaten, 1 egg yolk for glazing

Cheese, garlic, chive filling

- 40g butter, melted
- 3 tsp garlic salt
- 1/4 cup (approx. 15g) chopped chives
- 100g mozzarella, cut into 1 1/2cm cubes
- Salt and pepper

Method

Egg Bread dough

1. Place 2 cups of the flour, yeast, sugar and salt into the bowl of a stand mixer fitted with the paddle attachment. Mix well at low speed for 1 minute
2. Add water and milk and diced butter and beat at low speed for the first 1-2 minutes to combine.
3. Remaining at low speed, gradually add beaten eggs a little at a time. Increase speed to medium and beat for 3 minutes. Mixture should be glossy and sticky.
4. Remove paddle attachment and insert dough hook. Slowly add remaining flour, ½ cup at a time until it forms a firm dough.
5. Continue kneading for 5 minutes at medium speed or until dough is smooth and elastic
6. Tip dough onto a lightly flour work surface and knead into a ball. Place in a lightly oiled bowl and turn to grease top. Cover; and leave to rise for about an hour or until doubled in size.

Cheese, garlic, chive filling

1. Line a large baking tray with baking paper
2. Punch down dough and turn out onto a lightly floured work surface. Roll out to form a 40cm square.
3. Brush dough with half the melted butter and sprinkle garlic salt and chopped chives evenly over the top. Roll up dough to form a log. Cut into 24 pieces.
4. Roll each portion into balls, pushing a cube of mozzarella into the centre of each and rerolling to enclose. Place onto prepared baking tray.
5. Cover and allow to rise in warm place for 30-40 minutes (note: dough is ready when indentation remains after lightly touching)
6. Preheat oven 200°C/ 180°C (fan forced)
7. Brush risen bread with combined egg yolk and milk. Sprinkle with salt and pepper. Bake 20-25 minutes until golden brown. Brush warm rolls immediately with remaining melted butter. Stand on baking tray for 5 minutes before transferring to a wire rack to cool. Serve warm or room temperature.

Notes

- To make even rolls, weigh dough and divide by 24
- Wrap leftover rolls in cling film and refrigerate for up to 3 days. Heat in a low oven or in microwave until just warmed through.
- Wrap well in cling film and freeze for up to one month. Defrost in the refrigerator overnight.
- Prepare rolls up to second prove. Wrap well and freeze. To bake, defrost in refrigerator overnight. Prove rolls in a warm place until doubled in size and bake as per recipe.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Cholesterol	Fibre
129g	1520kj 363kcal	12.3g	13.7g	7.9g	46.6g	5.4g	1160mg	1.7g
Vitamin D								
1.2µg								

All nutrition values are per serve.