

# Khachapuri (Georgian egg and cheese bread)



Serves: 4 people

User Rating: ★★★★★

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If you're after a deliciously cheesy baked egg dish, this Khachapuri is for you! Made with smooth ricotta and feta cheese and a gooey baked egg on top that you can dip into, it's a great dish to get stuck into.



## Ingredients

- 4 eggs
- 500g bread flour
- 1 tsp salt
- 1 ½ tsp instant yeast
- 300ml tepid water
- 1 cup smooth ricotta
- 100g feta cheese
- 1 cup shredded mozzarella

- ¼ cup parsley, finely chopped

## Method

1. Place bread flour and salt into a large bowl. Add yeast to water and mix to dissolve. Add to flour and mix using a spoon until a dough forms. Rest for 5 minutes to allow the flour to absorb the water.
2. Knead the dough either in a stand mixer or by hand for 10 minutes until it's smooth and elastic. Cover, then rest in a warm spot for about 1-1 ½ hours or until doubled in size.
3. Meanwhile, combine the cheeses and parsley in a bowl and mix to combine.
4. Once the dough has doubled, knock it back and knead lightly. Cut into four even pieces and roll them into smooth balls. Cover and rest again for 15 minutes.
5. Once softened, flatten the doughballs by pushing the centre down with the tips of your fingers, working toward the edge. Like you would a pizza base. Form and stretch the dough into an oval shape, about the size of an envelope.
6. Spread ¼ of the filling evenly across the centre of each dough oval, stopping around 2cm from the edges. Fold each of the longest edges over the filling to make an eye shape and pinch the two points together.
7. Bake at 200°C for 15 minutes. Take the bread out, using a spoon make a small well in the centre where the cheese is then crack an egg into each boat.
8. Return to the oven and bake a further 5 or so minutes until the egg has set. Serve hot.

## Notes

To eat these cheesy bread boats, mix the egg and cheese together while still hot, then rip and dip, starting from the edges.