

Khachapuri (**Cheese Bread**) Yield 8

2 ¼ tsp yeast
7 Tbsp water
1 2/3 Cup flour
¾ tsp salt
½ lbs Motzerella cheese, room temp
1 tsp butter, melted

Bloom yeast in water. Mix the flour and salt together and add the yeast mixture. Knead till smooth and elastic (5 min). Shape into a ball and allow to rest 1 hour. Punch down and allow to rest another hour. Pre heat the oven to 500°F and grease baking sheet. Tear off sections of dough about the size of a small onion. Make a ball of cheese about the same size. Flatten the dough into a disk and place the cheese in the center. Pinch the dough closed around the cheese making sure there are no holes or splits. Flatten into a 6 inch disk. Bake 10-12 minutes, baste with butter and bake remaining 5 min. Serve hot.

NB: After several attempts/experiments, we suspect that this is actually a **non-yeast** bread, as the final product should be less than 1" thick. The yeast version caused the loaves to rise to 3-4" thick.