

Cheese & Chive Tear & Share Loaf

Ingredients

- 500g Plain White Bread Flour
- 1 tsp Salt
- 7g Sachet Fast Action Yeast
- 375ml Warm Water
- 2 tbsp Olive Oil
- 100g Cheddar Cheese, finely grated
- Handful of chives, finely chopped
- Knob of butter, for greasing



Method

Step 1

Tip the flour into a large mixing bowl. Then, tip the salt in to one side of the bowl and yeast to the other side. Add $\frac{3}{4}$ of the chives.

Step 2

Mix together creating a well in the centre of the bowl.

Step 3

Pour the water and olive oil into the well and mix with a spoon.

Step 4

Tip the dough mixture onto a work surface and knead for approximately 10 minutes or until smooth and elastic.

Step 5

Allow the dough to rise in a slightly greased airtight container until doubled in size.

Step 6

Preheat an oven to 220°C/ 430°F/ gas mark 7 and grease the bread form with the butter.

Step 7

Once risen, knock the air out of the dough and weigh the dough. Decide how many buns you require and split the dough into equal pieces.

Step 8

Roll the pieces of dough into smooth ball and place them in the bread form, ensuring that there is at least a 1cm gap between each piece.

Step 9

Then allow the dough to rise a second time for approximately 20 minutes. At this stage the dough balls will be touching one another.

Step 10

Sprinkle the grated cheese and the remaining chives on top of the dough and place onto the middle shelf of the oven for 15-20 minutes until the bread sounds hollow when you tap underneath.