

Acharuli Khachapuri (Cheese and Egg Bread)



Ingredients

- 1 tsp. active dry yeast
- $\frac{1}{4}$ tsp. sugar
- 1 tbsp. olive oil, plus more for greasing
- 1 $\frac{1}{4}$ cups flour, plus more for dusting
- 1 tsp. kosher salt
- 2 $\frac{1}{4}$ cups shredded Muenster cheese (14 oz.)
- 1 cup crumbled feta cheese (6 oz.)
- 2 eggs
- 4 tbsp. unsalted butter, cubed

Instructions

1. Combine yeast, sugar, and $\frac{2}{3}$ cup water heated to 115° in a bowl; let stand until foamy, about 10 minutes. Add oil, flour, and salt; mix with a wooden spoon until a soft dough forms. Transfer to a lightly floured surface and knead until smooth and elastic, about 4 minutes. Transfer to a lightly greased bowl and cover loosely with plastic wrap; set in a warm place until doubled in size, about 45 minutes.
2. Place a pizza stone on a rack in lower third of oven. Heat

oven to 500° for 1 hour. Combine cheeses in a bowl; set aside. Punch down dough and divide in half. On a piece of lightly floured parchment paper, roll half of dough into a 10" circle about $\frac{1}{8}$ " thick. Spread a quarter of the cheese mixture over dough, leaving a $\frac{1}{2}$ " border. On one side of the circle, tightly roll dough about a third of the way toward the center. Repeat on the opposite end. There should be a 2"-3" space between the two rolls. Pinch the open ends of the rolls together and twist to seal, making a boat shape; place another quarter of the cheese mixture in the middle; repeat with remaining dough and cheese. Transfer boats on paper to stone; bake until golden brown, 14-16 minutes. Crack 1 egg into the center of each boat. Return to oven until egg white is slightly set, 3-4 minutes. Place 2 tbsp. butter on each bread; serve hot.