



Adjarian Khachapuri

Хачапури по-аджарські

MAKES 2 FLATBREADS

SERVES 2 TO 4

1¼ cups whole milk, heated to lukewarm (110° to 115°F)

1 teaspoon active dry yeast

¾ teaspoon sugar

3 cups all-purpose flour, plus more for dusting

Kosher salt

1 tablespoon sunflower oil, plus more for brushing the dough

9 ounces low-moisture mozzarella cheese, shredded (about 2¼ cups)

5 ounces whole-milk ricotta cheese (½ cup)

2 egg yolks

2 tablespoons unsalted butter, at room temperature

This book would not be complete without this lavish flatbread filled with cheese, butter, and egg from the Adjara region of Georgia. It looks impressive, but it's much easier to make than you might think, and I guarantee everyone will be wowed by both its look and, most importantly, its fantastic flavor and texture. Make it for your friends and family and serve it with Rustic Vegetable Salad with Walnut Dressing (page 45), as the dressing helps to balance the richness of the bread. You could even throw a small Georgian *supra* if you can find a bottle of a Qvevri orange wine from the wine region of Kakheti. *Gaumarjos!* Also, please don't call *khachapuri* Georgian pizza.

In a large bowl, whisk together the milk, yeast, and sugar. Cover the bowl with a kitchen towel and let stand until bubbly and foamy, 5 to 10 minutes.

Sift the flour into the yeast mixture, add ¾ teaspoon salt and the oil, and, using a rubber spatula, stir until well combined and a rough dough comes together. Transfer the dough to a clean work surface and knead until the dough comes together in a ball, then continue kneading until the dough is slightly sticky and soft, about 5 minutes.

Divide the dough in half and shape each half into a ball. Lightly brush the balls with oil and then put each ball into a large ziplock plastic bag and seal closed or into a medium bowl and cover the bowls with plastic wrap. Let the dough rest in a warm place (70° to 80°F) until it doubles in size, about 1½ hours.

Line a large sheet pan with parchment paper. In a small bowl, mix together the mozzarella and ricotta. Season with a pinch of salt and stir to combine. Set aside.

When the dough balls have doubled in size, transfer them to a lightly floured work surface. Roll out each ball into an oval about 10 inches long, 7 inches wide, and ¼ inch thick. Spread about one-fourth of the cheese mixture over each oval, leaving a 1½-inch border uncovered all the way around. Working with one oval at a time, fold the two long sides in to meet in the center and pinch the edges together tightly to seal. Flip the dough over so the side with the pinched seam is now

facing down. Using a small, sharp knife, make a lengthwise cut down the center of the dough, stopping within 1½ inches of each narrow end. Tucking the long sides of the shaped dough under and away from the center, roll the edges to form the shape of a boat. There will be cheese sealed inside the rolled edges. Repeat with the second dough oval. Divide the remaining cheese mixture evenly between the two “boats,” placing it in the middle of each “boat” and then lightly pressing it down.

Carefully transfer the flatbreads to the prepared pan, spacing them a few inches apart, and cover with a kitchen towel. Let rest in a warm place (70° to 80°F) until slightly puffed, 15 to 30 minutes. Meanwhile, preheat the oven to 400°F.

Bake the flatbreads, rotating the sheet pan back to front halfway through baking, until the crust is golden brown, about 25 minutes. Remove from the oven. Using the back of a spoon, make a well in the center of each flatbread and drop an egg yolk into each well. Return the flatbreads to the oven and bake until the yolks are set but are still nice and liquid, 30 to 40 seconds.

Transfer the flatbreads to a serving platter, top each one with half of the butter, and serve right away.



Spread about one-fourth of the cheese mixture over each oval or rolled dough, leaving a 1½-inch border uncovered.



Fold the two long sides in to meet in the center and pinch the edges together tightly to seal.



Flip the dough over and place it seam side down.



Make a lengthwise cut down the center of the dough, stopping within 1½ inches of each narrow end.



Tuck the long sides of the dough under and away from the center, roll the edges to form the shape of a boat.



Top the dough with more of the cheese mixture.



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