

CHEESE-STUFFED GARLIC BREAD

Pain à l’ail garni

Makes / 12

Prep: 35 minutes
Cook: 30 minutes

- 900 g (2 lb) plain (all-purpose) flour
- 1 tablespoon dried yeast
- 3 tablespoons granulated sugar
- 1 tablespoon salt
- 100 g (1 cup) grated parmesan
- 500 ml (2 cups) full-cream (whole) milk, warmed
- 2 large eggs
- 125 ml (1/2 cup) vegetable oil
- 12 baby bocconcini
- 115 g (4 oz) butter
- 4 garlic cloves, finely chopped
- 10 g (1/3 cup) finely chopped flat-leaf parsley

STORAGE
Best enjoyed fresh and hot.

These homemade bread rolls, with their gooey, cheesy centres and garlic butter glaze, are ideal as a tasty snack at barbecues, a side to pasta dishes or as part of an apéro spread. Just make sure to save one for yourself – they’ll disappear in minutes!

Mix the flour, yeast, sugar and salt in the bowl of a stand mixer fitted with the dough hook attachment on low speed. Add the parmesan and warm milk, mixing until combined. Switch the mixer to medium–low speed and gradually incorporate the eggs and vegetable oil, then knead the mixture for 4–5 minutes, until you have a smooth and elastic dough. Cover and let rise for about 30 minutes, until doubled in size.

Line a baking tray with baking paper. Divide the dough into 12 balls. Flatten each ball, place a baby bocconcini in the centre and pinch the dough closed. Arrange on the baking tray 3–4 cm (1 1/4–1 1/2 in) apart – the rolls will rise and stick together once cooked. Cover with a damp cloth and let rest for 30 minutes.

Preheat the oven to 180°C (350°F) fan-forced.

Heat the butter in a small saucepan, add the garlic and cook for 2–3 minutes, until fragrant. Remove from the heat, stir in the parsley and season with salt and pepper.

Brush the dough balls with the garlic butter. Bake for 30 minutes, or until golden brown, setting aside the extra butter.

Brush the baked rolls with the remaining garlic butter and serve warm.



BON APP!

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Isabelle Dunn

