



COOKING PASSION SINCE 1877

## Filled flatbread “Khachapuri”



Serves: 1

### INGREDIENTS

#### For the flatbread:

1/2 cube yeast  
50ml lukewarm water  
400g wheat flour, type 550  
150ml lukewarm **milk**  
3 tbsp olive oil  
Pinch of salt  
1 **egg**

#### For the filling:

300g **Sulguni** (brined Georgian cheese)  
or alternatively  
200g **mozzarella**  
200g **sheep's cheese**

ALL ALLERGENS ARE MARKED IN BOLD

### PREPARATION

Dissolve the yeast in the lukewarm water. Sieve the flour into a bowl and mix with the yeast, warm milk, 2 tbsp olive oil, the egg and salt to form a smooth dough. Allow to ferment by leaving it to rise in the oven for about 30 minutes on fermentation setting 1.

Dust the kitchen board with flour and roll out the dough into a circle (Ø 25 cm). Grate the cheese in the middle of the rolled out dough and shape the cheese into a ball. Then pull the edges of the dough over the cheese to form a smooth dough ball.

Carefully press or roll out the dough ball with floured hands to form a flatbread. The dough should not have any holes in it. Cover the flat dough with a tea towel and leave to rise for approx. 10-15 minutes.

Heat the remaining olive oil in a pan. Cook the Khachapuri on both sides for approx. 8-10 minutes with the pan lid on. Alternatively, the Khachapuri bread can be baked in the oven on a baking tray lined with baking paper at 200°C CircoTherm® recirculating air.