



Homemade Cheesy Cheddar, Garlic & Sage Bread

Preparation time: 25 minutes, plus 1 hour 45 minutes proving time

Cooking time: 40 minutes

Ingredients:

- 400ml warm water
- 1 Tbsp dry yeast
- 2 tsp brown sugar
- 500g white bread flour
- 2 tsp salt
- 2 Tbsp olive oil
- 50g President Cheddar 6 MAT, finely grated
- 6 Tbsp olive oil
- 2 Tbsp finely chopped garlic
- 10g fresh sage leaves, chopped
- 100g President Cheddar 6 MAT, finely grated
- 1 egg, whisked
- 1 Tbsp flaked salt

Method:

1. Put 150ml of the warm water into a jug with the yeast and brown sugar. Whisk and allow to sit for 5 minutes, until frothy on top.
2. Using an electric mixer fitted with a dough hook, add the white bread flour and salt. Mix until combined, then add the yeast mixture and about $\frac{3}{4}$ of remaining warm water. Mix until well combined, adding more water if needed to have a slightly sticky dough.
3. Knead the dough for about 10 minutes until it has an elastic feel and is smooth. In the last minute, add the 50g grated cheddar cheese.
4. You can also do this by hand. Start by mixing in a bowl, then transfer to a clean surface and knead by hand.
5. Oil a large bowl with the olive oil and tip your dough into it. Cover with a clean, damp tea towel. Leave in a warm place to rise for about 1 hour, until double in size.
6. Tip the dough on a flour surface, knead to knock all the air out. Divide the dough in half and roll each piece into a rectangle around 25 x 15cm.
7. Mix your olive oil, garlic and sage together. Spread this over the top of each dough piece, and then sprinkle over the cheddar.
8. Starting on the longer edges of the dough, tightly roll them, carefully pressing the edges closed.
9. Using a sharp knife, slice the long dough rolls lengthways all the way down. Place the two sliced rolls alongside each other and firmly press the tops together. Carefully twist them, ensuring the exposed centre is always facing upwards. When you reach the end, firmly press the bottoms together. Repeat with the other.
10. Place the two loaves onto a greased tray. Carefully tuck the ends under the dough so they are not exposed. Cover with a clean tea towel and leave to prove in a warm place for about 45 minutes.
11. Preheat the oven to 180C.
12. Brush the dough with the beaten egg and sprinkle over the flaked salt.
13. Bake for 35-40 minutes. until golden and hollow sounding when tapped underneath.
14. Best served warm with fresh butter.