Bread & baking / Georgia

Imeretian khachapuri



A round flatbread with the cheese inside rather than on top. The dough is made on matsoni, and there is as much filling as there is dough.

Time 110 min **Servings** 4

What you'll need.

- ☐ 400 g Flour
- ☐ 1 piece Egg
- ☐ 1 tsp Dry yeast
- ☐ 250 g Suluguni — grated
- ☐ 1 tsp Salt
- ☐ 200 ml Matsoni or kefir — at room temperature
- ☐ 40 g Butter — melted
- ☐ 1 tsp Sugar
- ☐ 250 g Fresh curd cheese

Let's make it.

01 Stir the yeast and sugar into the warm matsoni and leave it ten minutes to foam. No foam means dead yeast, so start again.

02 Add the egg, the melted butter, the salt and the flour. Knead a soft dough: it should stay slightly tacky, and no more flour goes in.

03 Cover it and leave it somewhere warm for an hour, until it has doubled.

04 Mix both cheeses together by hand until even and divide into four balls. Divide the dough into four as well.

05 Roll each piece of dough into a disc, set a ball of cheese in the middle, gather the edges to the centre and pinch them shut. Turn it seam down and roll it gently to about a centimetre thick.

06 Cook in a dry pan over medium heat for about four minutes a side, until dark spots appear. Brush the finished bread with butter.

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