

# Kind of Pull-Apart Green Onion and Cheese Bread

*This is a super fun recipe to make when entertaining. It is an Asian inspired pull-apart bread where each piece is loaded with cheese and green onion.*



I was amazed by the shape of this bread when I saw it here and wanted to make something similar, but of course with a twist...an Asian twist. This bread is great for party...not only has a very interesting look as well as easy to serve...you just need to twist and pull apart. Apparently the original recipe was based on kalács which according to Wikipedia is a Hungarian sweet bread similar to brioche.

The shape of the bread might be frightening at first, but in reality it is quite simple and fun to put together. You will need to split the dough into two equal parts and then shaping, filling, playing with scissors and twisting will take a part in the process.

I really can see myself coming up with all kind of fillings to use with this bread, an alternative for pull-apart bread such as cinnamon rolls, cheese and garlic, sun dried tomatoes and herbs, olive spread and the list goes on and on...

If you are into baking bread I hope you have a chance to try this, and of course, feel free to incorporate whatever your bud taste desire...make it sweet or savory...anyway, for this recipe I used my Zojirushi bread maker.

### ***Ingredients:***

#### **Bread**

##### *Water roux*

- 75 ml of water
- 15 g of bread flour

##### *Dough*

- 280 g bread flour
- 1½ tablespoon sugar
- 2 tablespoons dry milk
- ¾ teaspoon salt
- 1½ teaspoon dry yeast

- 1 large egg and complete to 110 ml with water
- 25 g butter

### **Filling**

- 2 teaspoons Aioli Garlic mustard (Trader Joe's) or any mustard
- 2 tablespoons mayonnaise
- 2 green onions, thinly sliced
- 1 cup freshly grated Gruyère Cheese, or any cheese of your preference
  
- Egg wash
- 1 egg yolk lightly beaten with  $\frac{1}{2}$  tablespoon water
- Sunflower seeds for garnish







***Method:***

**Bread**

*Water roux*

Mix flour and water in a small saucepan. Cook over low to medium heat, stirring constantly until it reaches 65oC/149oF. The mix will turn to a paste and you can see the bottom of the pan.

Remove from heat, cover with a saran wrap film over the paste

and leave until lukewarm.

### *Dough*

Add the water roux and all the dough ingredients to the bread machine bucket according to the manufacture's guideline.

I let the dough cycle run for 2 times, making sure that the dough reaches a thin membrane. The dough will be slightly sticky.

Let it rise for approximately 2 hours in a covered container or until it double its initial volume.

### **Filling**

Mix all the ingredients in a small bowl, set aside.

### **Assembly**

Punch down the dough and divide into two equal parts. Using a rolling pin, flatten each dough and roll into an approximately 12 inch disc.

Place the first disc on to a baking tray lined with a silicone liner or parchment paper. Spread the filling onto the disc, leaving approximately  $\frac{1}{2}$  inch free of filling around the disc. Gently layer the second disc on top of the filling. Place a small round cap of approximately  $1\frac{1}{2}$  inch in diameter in the middle of the disc as a guide, press gently. Using the back of a knife or spatula trace the disc into four, cut with the scissors until the center cap. Then cut each quarter into two and finally each eighth into 3 equal sections.

Twist each section three times and press gently against the silicone mat. Remove the cap. Cover the dough with plastic film until double its original size.

When almost ready to bake, preheat oven to 350F and wash the top with the egg wash and place the sunflower seeds in the

center where the cap was.

Bake for 20 to 25 minutes or until slightly golden brown on the top. Remove from the oven and let it cool on a wired rack.

Serve warm.







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