



Greek feta cheese bread

20'

Hands on

90''

Hands off

40'

Cook Time



Ingredients

- 8 g dry yeast
- 300 g water, at room temperature
- 1 pinch granulated sugar
- 500 g all-purpose flour
- 3 tablespoons olive oil
- salt
- pepper
- 1 tablespoon coriander seeds
- 300 g feta cheese

To assemble

- 2 tablespoons olive oil
- 50 g sesame seeds

Διατροφικός πίνακας

Nutrition information per portion

885 Calories (kcal)	43.0 Total Fat (g)	15.0 Saturated Fat (g)	94.0 Total Carbs (g)
44%	61%	75%	36%
2.5 Sugars (g)	27.0 Protein (g)	6.2 Fibre (g)	2.0 Sodium (g)
3%	54%	25%	33%

Method

- In a mixer's bowl add the yeast, the water, the sugar, and stir with a hand whisk.
- Add the flour, 2 tablespoons of the olive oil, and beat with the hook attachment for 3-4 minutes at medium speed. As soon as the dough is formed, add the salt.
- Place a [frying pan](#) over high heat. Add the coriander and sauté for 1 minute until golden. Transfer the coriander into a [mortar and pestle](#), and crush it.
- Add the coriander into the mixer's bowl and beat for 1 minute until it is incorporated into the dough.
- Transfer the dough into a greased bowl, cover with plastic wrap, and allow about 1 hour for it to double in volume.
- Dust your working surface with flour and with a rolling pin, roll out the dough into a large and thin sheet.
- Spread the feta cheese crumbled, over the whole surface of the dough, 1 tablespoon olive oil, and pepper.
- Shape into a roll and cut it into 4 pieces. Add them into two [baking pans](#) lined with parchment paper. Place two cheese breads in each baking pan, as they will rise a lot while baking.
- Score each cheese bread in four spots and open the pieces in a zigzag manner.
- Spread 1 teaspoon olive oil onto each cheese bread, sprinkle with the sesame seeds, cover with towels, and let them rise for 30 minutes.
- Preheat the oven to 170° C (340° F) set to fan.
- Bake for 40 minutes. Let them cool and serve.