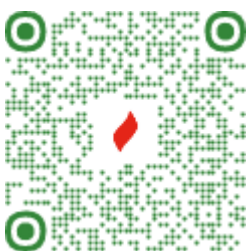




Ingredients 6 Portions

♦ = Kotányi Produkte

800 g	Flour
1 pcs.	Cube of yeast
5 tbsp.	Rapeseed oil
500 ml	Water, lukewarm
200 g	Gouda
3 tsp.	♦ Sea Salt, Coarse
3 tsp.	♦ Thyme, Crushed
3 tsp.	♦ Paprika Special Sweet
3 tsp.	♦ Nigella, Whole
3 tsp.	♦ Marjoram, Crushed
3 tsp.	♦ Oregano, Crushed



Thyme and Paprika Tear-and-Share Bread with Cheese Filling

⌚ 60–90 Min ♡ ♡ ♡

Preparation

- 1 First prepare the yeast dough for the tear-and-share bread. Mix together the flour, salt and thyme. Then crumble the yeast into a cup and mix well with warm water. Add the flour and with the rapeseed oil, form a dough.
- 2 Allow the dough to prove in a warm place for 45 minutes (the volume of dough should roughly double during this time). Meanwhile, cut the Gouda into small cubes 1 cm thick.
- 3 Once proved, shape the dough into small balls and place 1–2 cubes of cheese in the middle of each, then fold the dough round it. Meanwhile, preheat the oven to 180 °C.
- 4 Place the little balls next to each other on a baking sheet lined with baking parchment. Then brush with a little olive oil.

HINT: Place a bowl in the middle as a placeholder.

- 5 Sprinkle the various seasonings over the little balls of dough. Then bake the tear-and-share bread with the seasoned topping in the oven for around 20 minutes at 180 °C.
- 6 The tear-and-share bread is best served warm with a variety of different dips and salad.