



Korean Cheese Garlic Bread

Difficulty: Medium

Servings: 4 pieces

Preparation Time: 20 mins

Cooking Time: 150 mins

Ingredients

Bread

20ml Fresh Milk

100ml Water

1 Egg

3g Instant Yeast Granules

5g Fine Salt

10g Milk Powder

10g Sugar

190g Bread Flour (*with excess for dusting*)

Garlic Butter Mixture and Cream Cheese Filling

20ml Fresh Milk

10g Parsley

20g Parmesan (grated)

30g Egg Yolk

30g Garlic

100g Butter

200g Cream Cheese

A pinch of Ground Black Pepper

As desired Dried Oregano

To garnish Sea Salt Flakes

Method

1. Into a bowl, add water, fresh milk and instant yeast granules. Mix well to dissolve. Yeast activates when added to milk, and helps with rising of the dough later. Set aside to cool for 5 minutes. Add fine salt and sugar. Mix well.



2. Into a mixing bowl, sieve bread flour and milk powder together. Attach Kneading Hook to your Kitchen Machine. Mix on Speed 3. Add milk mixture. Continue mixing for about 6 minutes until combined into a dough.



3. Remove dough, knead into a ball, and place back into mixing bowl. Cover with clean damp cloth, and allow the dough to rest for about 1 hour. Alternatively, you may use your Oven's dough proofing function.



4. Dust worktop with excess flour. Remove proofed dough from mixing bowl. Weigh and take note of the total mass. Roll dough into a long loaf and cut into 4 equal portions with a knife, weighing every portion to ensure they have the same mass.



5. Knead each portion, tucking in dough at the bottom. Cup to remove air and form a smooth ball. Place in a glass casserole, cover with cloth, and allow the dough to rest for another hour. Similarly, you may also use your Oven's dough proofing function.



6. Preheat your Oven to 160°C with **Top and Bottom Heating** mode. Beat egg to form egg wash. Line baking tray with baking paper. Place proofed dough portions on tray. Brush with egg wash. Bake for about 15 minutes.



7. Blend garlic to a fine paste with your Hand Blender. In medium-heated pan, melt butter and set aside. Into another bowl, add fresh milk, melted butter and garlic paste. Mix well.



8. Into another bowl, add cream cheese, egg yolk and ground pepper. Mix well with spatula throughout. Cut piping bag tip, and fit nozzle. Transfer cream cheese mixture into piping bag.





9. Remove bread from your Oven and allow to cool for 5 minutes. Cut a cross on each bun slightly over halfway deep. Hold crosses open by inserting 2 chopsticks for easier piping. Fill completely with cream cheese mixture and drizzle generously with garlic butter mixture.



10. Finely chop parsley. Sprinkle dried oregano, chopped parsley and grated parmesan on buns. Bake for about another 10 minutes.





11. Remove bread from your Oven. Garnish with sea salt flakes. Serve and enjoy.

