



1. Lightly grease a large bowl with oil, and set to one side. Measure 300ml of lukewarm water (if you have a thermometer this is about 40°C), and add 2 tbsp of oil to the water. If this mixture is too hot, the dough will not rise.



2. To make the dough, in a clean bowl (not the greased bowl), mix the strong white flour (**bag 1** and **bag 2**), and the salt (**bag 3**). Add the yeast (**bag 4**), and mix. Make a well in the middle of the flour mixture and add the water and oil from step 1. Using your fingers or a wooden spoon, gradually incorporate the flour from the sides of the bowl into the liquid until a soft and slightly tacky dough forms. If the dough is too dry, gradually add up to one additional tbsp of water.



3. Lightly dust a clean surface with flour (**flour for dusting**), and tip out the dough. Knead the dough for 8-10 minutes until it is smooth and elastic. Put the dough into the greased bowl from step 1, and cover with cling film or a damp tea towel. Leave to prove in a warm place for 60-90 minutes or until doubled in size.



4. Lightly grease both the round tins, and set to one side. Once the dough has proved, tip out onto a clean surface and knead a couple of times to knock the air out. Divide the dough in 24 equal pieces (the best way to do this is to weigh the dough and divide by 24), roughly 35g each.



5. Weigh 200g of grated mozzarella cheese. Slightly flatten a portion of dough and fill with 2 heaped tsp of mozzarella cheese. Shape the dough around the cheese by stretching the edges and pulling them into the middle. Pinch to seal, and turn upside down so the joins are underneath. Using the palm of your hand roll the dough into a neat ball ensuring the cheese is completely enclosed. Repeat with the remaining dough portions.



6. Take the prepared tins and put 12 dough balls in a spiral into each tin. Cover loosely with cling film or a damp tea towel, and leave to prove in a warm place for a further 20-30 minutes or until doubled in size. If you aren't ready for the tear and share straight away, prove in the fridge until needed then continue with step 7.



7. Preheat the oven to 180°C/160°C fan/gas mark 4. Once the dough has proved, melt 50g of butter. Mix in the dried garlic (**bag 5**), and dried parsley (**bag 6**), and brush over the dough balls. Bake in the oven for 30 minutes, sprinkle with the remaining 50g of grated mozzarella cheese and return to the oven for a further 5-10 minutes or until the dough balls are golden brown.



8. Remove from the oven and leave to cool slightly on a wire rack. Whilst still warm, carefully remove the bread from the tin. Melt the remaining 30g of butter and brush onto the bread before serving.

TOP TIP

Try serving warm dunked in a smoky tomato marinara sauce.

SKILL LEVEL	PREP TIME	BAKE TIME	MAKES
👑👑👑👑👑	50 MINS + 80-120 MINS PROVE	35-40 MINS	24

IN THE KIT

Bag 1: 275g strong white flour

Bag 2: 275g strong white flour

Bag 3: 2 tsp salt

Bag 4: 2 tsp yeast

Bag 5: 1½ tsp dried garlic

Bag 6: 1 tsp dried parsley

Flour for dusting: 50g strong white flour

Butter measure

VIDEO

[Bakedin.co.uk/cheese-garlic-tear-share](https://bakedin.co.uk/cheese-garlic-tear-share)

YOU WILL NEED

300ml lukewarm water

30ml (2 tbsp) oil

250g grated mozzarella

80g (50g + 30g) unsalted butter, melted

2 x 18cm round tins

STORAGE

Best served warm. When completely cool, store in an airtight container at room temperature. To reheat, cover with tin foil and warm at 170°C/150°C fan/gas mark 3 for 10-15 minutes.

INGREDIENTS

Strong white bread flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier (sorbitan monostearate)), garlic, parsley.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1458kJ/344kcal
Fat	1.4g
of which saturates	0.0g
Carbohydrates	66g
of which sugars	1g
Protein	15.0g
Salt	2.17g

Allergens: For allergens see ingredients in **bold**.
May contain: **milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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BakedIn Ltd, Office 112, Slington House, Rankine Road, Basingstoke Hampshire, RG24 8PH

@bakedincakes

600g

