

Truffle Shuffle

Adjarian Khachapuri

Georgian Cheese Flatbread with a Rustic Vegetable Salad

Mise en Place

Cutting board	Rubber spatula	Sheet tray lined with parchment paper
Knife	Plastic wrap or large ziplock bag	Blender or food processor
Small pot	Measuring cups and spoons	2 mixing bowls
Kitchen towel	Cheese grater	Pastry brush
Sifter or mesh strainer		

Ingredients

For the Khachapuri

1¼ cups whole milk
1 teaspoon active dry yeast
¾ teaspoon sugar
¾ teaspoon kosher salt
1 tablespoon sunflower oil
3 cups all purpose flour, plus more for dusting
2 tablespoons sunflower oil, for brushing
8 ounces mozzarella

6 ounces whole milk ricotta
2 egg yolks
2 tablespoons unsalted butter

For the Salad

1 heirloom tomato
1 Persian cucumber
1 bell pepper
1 jalapeno
1 shallot
2 tablespoons sunflower oil
½ cup walnuts

1 tablespoon red wine vinegar
1 garlic clove
1 tablespoon khmeli suneli (Georgian spice mix)
¼ cup water
1 bunch dill
¼ bunch parsley
Kosher salt, to taste
Black pepper, to taste

*****2 Hours Before Cooking*****

1. In a small pot or in the microwave, heat the milk to lukewarm (about 110F).
2. Transfer the warm milk to a large bowl and whisk in the yeast and sugar. Cover with a kitchen towel and let stand until bubbly and foamy, about 10 minutes.
3. Add ¾ teaspoon of kosher salt and 1 tablespoon of sunflower oil. Slowly sift in 3 cups of the flour. Use a rubber spatula to stir until well combined and a rough dough comes together. Transfer to a clean work surface and knead until the dough comes together in a ball, then continue kneading until the dough is slightly sticky and soft, about 5 minutes.
4. Form the dough in a ball and lightly brush with sunflower oil. Seal in a large ziplock plastic bag, or place in a medium bowl and cover with plastic wrap. Let the dough rest in a warm place (70° to 80°F) until it doubles in size, about 1½ hours.

Preparation

1. Preheat your oven to 400F.
2. Grate the mozzarella into a mixing bowl, then mix in the ricotta. Lightly season with salt to taste (optional) and stir to combine. Set aside.
3. Transfer the dough to a lightly floured work surface and gently knead. Form into two small balls.

4. Roll out each ball into an oval about 10" long, 7" wide, and ¼" thick. Spread about ¼ of the cheese mixture over each oval, leaving a ½" border uncovered all the way around.
5. Working with one oval at a time, fold the two long sides in to meet in the center and pinch the edges together tightly to seal. Flip the dough over so the side with the pinched seam is now facing down and carefully transfer to the prepared pan, spacing each a few inches apart.
6. Using a small, sharp knife, make a lengthwise cut down the center of the dough, stopping within 1½" of each narrow end. Tucking the long sides of the shaped dough under and away from the center, roll the edges to form the shape of a boat. There will be cheese inside the rolled edges.
7. Repeat with the second dough oval. Divide the remaining cheese mixture evenly between the two "boats," placing it in the middle of each "boat" and then lightly pressing it down.
8. Cover with a kitchen towel and let rest in a warm place (70° to 80°F) until slightly puffed, 15 to 30 minutes.
9. Meanwhile, let's make the salad! Cut the tomatoes into wedges, slice the cucumbers into rounds, chop the bell peppers, slice and seed the jalapeno, and thinly slice the shallot.
10. Arrange on a platter and top with a pinch of salt and a drizzle of sunflower oil.
11. To make the walnut dressing: In a food processor, add the walnuts, red wine vinegar, garlic, khmeli suneli, 2 tablespoons of sunflower oil, a splash of water (about ¼ cup) and a pinch of salt. Pulse until the mixture is smooth. Season to taste with salt and pepper and pulse briefly one more time to mix. The dressing should have yogurt-like consistency. Taste and adjust with more salt, pepper, oil vinegar if needed.
12. Top the salad with dressing and torn herbs and set aside.

How to Cook

1. Bake the khachapuri, rotating the sheet pan back to front halfway through baking, until the crust is golden brown, about 25 minutes.
2. When the khachapuri are finished, remove from the oven and make a well in the center of each flatbread. Drop an egg yolk into each well. Return the khachapuri to the oven and bake until the yolks are set but are still nice and liquid, 30 to 40 seconds.
3. Transfer the khachapuri to a serving platter, top each one with 1 tablespoon of butter, and serve right away, alongside your Rustic Vegetable Salad with Walnut Dressing.

This class includes our Khmeli Suneli, a Georgian spice mix. If you can't find it at a store near you, we've included the spice mix below to make it yourself

Khmeli Suneli

Ingredients

½ teaspoon ground coriander
½ teaspoon ground fenugreek
¼ teaspoon cayenne pepper

To make

Mix all ground spices together in a small mixing bowl.