

KHACHAPURI (GEORGIAN CHEESE & EGG BREAD)

Prep: 20 minutes | Resting/Rising Time: 65 minutes | Bake: 22 minutes
Yields 4-6 Khachapuri

DOUGH

½ c warm water
1 tbsp active dry yeast (or instant)
1 c warm milk
3 tbsp olive oil
4 c all-purpose flour
1 tbsp granulated sugar
1 tsp salt

METHOD

In a small bowl, combine warm water, yeast, and pinch of sugar. Give it a stir and let it sit for about 10 minutes until the yeast is foamy.

In a large bowl, whisk together the flour, salt, and remaining sugar. Pour the warm milk, the yeast mixture, and oil into the flour mixture and knead for about 4-5 minutes until the dough is smooth. Cover the dough and let it rest and rise for 20 minutes, then knead the dough by hand for another 5 minutes. Divide the dough into 4 or 6 equal pieces (140 grams each if you're doing 6 pieces) and roll each piece into a ball. Place the balls on a baking sheet lined with parchment paper or a silicone liner and cover with a clean kitchen towel. Let the dough rest for 30 minutes at room temperature.

Preheat the oven to 400° F.

Flour your work surface and once the dough has rested, roll each piece into a circle or oval shape about 9-10" long. Place some of the cheese in 2 rows along the edge of the dough (think stuffed crust) and pull the sides over the cheese forming a boat shape. Add more cheese to the middle, and carefully place on the baking tray.

Cover the cheese-filled dough "boats" with a towel and let rest for 15 minutes. Bake the Khachapuri for 15 minutes then remove from the oven, use a spoon to make a well in the cheese and crack an egg inside each one. Brush melted butter on the crust and add more cheese if you'd like, and/or sesame seeds. Put the Khachapuri back in the oven and bake for 7 more minutes to cook the eggs. To finish, sprinkle with dill or parsley and add a pat of butter.

Enjoy!

FILLING *(adjust as you go)*

1 c mozzarella cheese, grated
½ c Parmesan cheese, grated
⅓ c feta cheese, crumbled

TOPPING

4-6 eggs, one for each Khachapuri
butter
parsley/dill



Recipe written by [Chatsworth Farm](#) | Recipe adapted from [@Turkuazkitchen](#)