

Korean Garlic Cheese Pull-apart Bread

1 egg (large)
20 g. sugar
3 g. instant yeast
3 g. Kosher salt
200 g. bread flour
80 ml. whole milk (warm
100F)
30 g. butter (salted, room
temperature)
13 g. butter (salted, room
temperature)
2 tsp. green onions (finely
minced)
1 clove garlic (minced)
1/4 tsp. white pepper
1 tsp. honey
1 tsp. mayonnaise
3 slices mozzarella cheese
(cut into 1/4" strips)

- ➊ In a large bowl, whisk the egg. Reserve 1 tablespoon in a separate bowl.
- ➋ To the remaining egg, whisk in the sugar and yeast.
- ➌ Add the bread flour and salt.
- ➍ Add the warm milk.
- ➎ Stir with a wooden spoon until in it forms a shaggy dough.
- ➏ Turn the dough out on to the counter and knead 1 minute to form a ball.
- ➐ Cover the dough with a damp towel and let it rest for 10 minutes.
- ➑ Knead for 5 minutes or until the surface of the dough is smooth.
- ➒ Press the dough out and add the butter. Pull the dough up and around the dough and knead until fully incorporated. It will initially look like a mess, but it will eventually get absorbed into the dough.
- ➓ Form the dough into a ball and place on a parchment lined baking pan.
- ➑ Cover with a damp cloth and allow to rise in a warm room or in a proofer set to 86F/30C 1 hour or until doubled in size.
- ➒ In a small bowl combine the reserved egg, butter, green onions, garlic, honey, and mayonnaise. Mix to combine.
- ➓ Gently press out the gas from the risen dough to form an 8" circle
- ➑ Use a pastry cutter or a knife to deeply score 5 vertical lines spaced 1" apart leaving a 1" border unscored. Turn the dough a quarter turn and repeat creating a crosshatch of lines.
- ➑ Cover the scored dough with the garlic sauce.
- ➑ Press the mozzarella strips into the seams.

- 17 Preheat oven to 338F/170C.
- 18 Bake 15 minute or until golden. Serve warm.