

CHICKEN AND PARMESAN STUFFED BREAD



ACTIVE TIME
15 min



TOTAL TIME
2 h



DIFFICULTY
easy



SERVINGS
4 portions

INGREDIENTS

Dough

125 g butter, cut in pieces
200 g milk
½ tsp salt
100 g kefalotyri cheese (salty hard cheese), ground
400 g flour
2 tsp baking powder

Tomato sauce

330 g fresh ripe tomatoes, deseeded, cut in 4
30 g onion, cut in 2
1 clove garlic
10-12 parsley stalks, leaves only
15 g celery stalks, without leaves, cut in pieces
2-3 basil leaves
a few thyme leaves or rosemary leaves
½ tsp salt

Filling

115 g Parmesan cheese, cut in pieces
120 g Mozzarella cheese, cut in pieces
350 g tomato sauce or "Eminentia," sauce
70 g tomato paste
220 g chicken breasts, baked or boiled, cut in 2 cm cubes
1 tbsp unsalted butter
1 tsp Italian seasoning
1 tsp garlic powder

PREPARATION

Dough

1. Place butter, milk, salt into mixing bowl and heat **2 min/60°C/speed 3**.
2. Add kefalotyri cheese, flour, baking powder and knead **1 min/dough mode**. Empty dough into a bowl, cover with kitchen towel and set aside to rise for approximately 30 min. In the meantime, proceed with making the tomato sauce.

Tomato sauce

3. Place tomatoes, onion, garlic, parsley, celery, basil, thyme, salt into mixing bowl and chop **1 min/speed 10**.
4. Place simmering basket in the place of measuring cup and cook **30 min/Varoma/speed 1**. Wash and dry mixing bowl thoroughly.

Filling

5. Preheat oven at 170°C. Grease an ovenproof baking paper (40 x 40 cm) and set aside.
6. Place parmesan cheese into mixing bowl and grind **10 sec/speed 5**. Empty into a bowl and set aside.
7. Place mozzarella cheese into mixing bowl and grind **15 sec/speed 5**.
8. Add 60 g ground parmesan, tomato sauce, chicken cubes and mix **5 sec/speed 5**.
9. Using a rolling pin, roll out dough into a rectangle sheet (24 x 35 cm) and place onto prepared baking tray. Cut dough sides into 2 cm width strips, leaving centre of the dough sheet intact (approximately 10 cm). Spread chicken mixture in the centre of the dough sheet (8 cm across). Braid dough strips on top of chicken mixture to cover it completely (see Step-by-Step photos 1, 2 & 3) and set aside.
10. Place butter, Italian seasoning, garlic powder into mixing bowl and melt **2 min/70°C /speed 2**. Empty into a bowl and coat bread using a pastry brush. Garnish with remaining parmesan and bake in preheated oven (170°C) for 30-35 min. Serve immediately.

STEP-BY-STEP PHOTOS



USEFUL ITEMS

baking tray
baking paper
rolling pin
pastry brush