

## Onion, Herb & Cheese Stuffed Bread

(makes one loaf)

### Dough:

1/2 tsp sugar  
1 1/2 tsp dry yeast  
60 g water  
30 g milk  
2 TBsp olive oil  
1 egg  
1 egg yolk  
140 g whole wheat flour  
155 g white flour, *may not use all*  
3/4 tsp salt

### Filling:

1 tsp butter  
2 tsp olive oil  
4 medium pink onions, chopped (300 g)  
1 clove of garlic, chopped  
1 tsp sugar  
15 fresh sage leaves, chopped  
1 tsp rosemary, chopped  
black pepper, freshly ground  
1 TBsp Dijon-style mustard  
90 g cheese of choice (I used Parmesan and Dutch Gouda)  
1 egg, beaten

### Dough:

In large bowl, dissolve sugar in water. Sprinkle in yeast; let stand for 10 minutes or until frothy. Whisk in milk, eggs, egg yolks, oil and salt. Add the whole wheat flour and half of the white flour and stir to make soft dough. Turn out onto lightly floured surface; knead for 10 minutes, adding enough of the remaining flour to make dough smooth and elastic. Place in greased bowl, turning to grease all over. Cover with plastic wrap; let rise in warm draft-free place for 1 hour or until doubled in bulk.

### Filling:

Meanwhile, in large skillet, heat butter with oil over medium heat. Add onions, shallots, sugar and cook until tender. Reduce heat, add sage, rosemary, pepper and continue to

cook until caramelized, stirring occasionally, about 20 minutes longer. Let cool to room temperature.

**To shape:**

Grease baking sheet or line with parchment paper; punch down dough. Turn out onto lightly floured surface. Roll out into 30 x 27 cm rectangle. Transfer to prepared pan. Spread mustard lengthwise in 3-inch (8 cm) strip down center of rectangle. Top with onion mixture. Sprinkle with 3/4 of the cheese.

Using sharp knife and starting at 1 corner of dough, make diagonal cuts (2.5 cm) apart almost to filling to form strips along 1 long side of dough. Repeat on other side, cutting diagonal strips in opposite direction.

Alternating strips from each side, fold strips over filling to resemble braid, overlapping ends by 2.5 cm and brushing with some of the egg to seal.

Cover with towel; let rise in warm place for 30 to 40 minutes or until doubled in bulk.

**To bake:**

Brush top with egg. Bake in center of 350°F (180°C) oven for 25 minutes or until puffed and golden.

Sprinkle remaining cheese down centre of braid; return to oven for 5 minutes.

Serve warm or let cool completely on rack.

*Original post can be found on my blog "Notitie van Lien"©2014*

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