

Cottage Cheese Onion Dill Bread

Servings: Five 2-pound loaves

INGREDIENTS

- 3/4 oz dry active yeast
- 7 oz granulated sugar
- 2 c water
- 2 c whole milk
- 4 ea large eggs
- 5 lbs bread flour
- 7 oz shortening
- 1.5 oz kosher salt
- 1 c fresh dill, minced
- 2 c green onions, washed & sliced thin on bias
- 1.5 lbs cottage cheese

~ To Finish ~

Melted unsalted butter/EVO

Kosher salt



PREPARATION

I mix this by hand, however you can use a mixer it may require breaking recipe into 2 or three parts depending on the size of your mixer.

Preheat oven to 350 degrees

1. In a large mixing bowl heat milk & water to 110 degrees over simmering water
 2. Remove from heat & whisk in yeast thoroughly
 3. Add Minced Dill & Bloom for 20 minutes
 4. Add bread flour into the mixing bowl on top of the bloomed yeast & minced dill
 5. Make a small well add the eggs, shortening, sugar, cottage cheese, onion & lastly salt
 6. Start to knead by hand, working hand from side to bottom to top & back into center
 7. The dough will be sticky, if after several minutes it is still sticky add a bit of flour
 8. Bring the dough together until it has a nice soft satin texture
 9. Remove from bowl, round the dough into a large ball & place it into a clean lightly greased bowl
 10. Cover with linen towel & let rise until doubled in size
 11. Knock down again & form loaves, rolls etc... Place into loaf pans or if rolls sheet pans & cover let rise again by about an inch to inch & a half
 12. Place in oven & bake until bread is golden brown & when tapped sounds hollow
 13. Brush with melted Butter/EVO combination & lightly scatter kosher salt over the bread
 14. Continue to bake for approximately 5 minutes & remove from oven Allow to cool for 8-10 minutes
- Pull apart, bring to your nose & then open your mouth & Enjoy!

