



EASY CHEESY POTBREAD

Cooking your bread in a pot on an open fire, is an easy and tasty alternative to oven baked bread. Try our easy cheesy potbread, it may become your new family favorite.

SERVES	6
PREP TIME	10 MINUTES
COOKS IN	20 MINUTES
DIFFICULTY	EASY

INGREDIENTS

- 1 kg fresh bread dough from your OK Bakery section
- 250 gr grated Cheddar cheese
- Flour for dusting

METHOD

FIRST STEP: BUY READY-MADE BREAD DOUGH AT YOUR FAVOURITE OK STORE!

- Generously grease a medium sized flat bottomed cast iron pot.
- Place dough on a flat surface that is dusted with flour.
- Gently knead the dough and sprinkle 125gr cheddar cheese on one half.
- Fold the dough in half over the cheese and continue to knead dough until the cheese is incorporated into the dough.
- Place dough inside the pot. (The kneaded dough should fill less than half of the pot for best results.)
- Sprinkle the remaining cheese on top of the dough and press lightly into the dough.
- Place the lid on the pot and leave until the dough has risen to almost double the size.
- Place pot, with lid, on a medium to slow fire for around 50-60 minutes.
- Remove the bread from the pot and test if cooked through, by hitting the bottom of the loaf. If it sounds hollow, it is done. If not, return to the pot and fire for another few minutes.