

Greek Feta/Ricotta and Oregano Bread

Serves 4-6

- 260 g bread flour, extra for kneading surface
- 500 g feta or ricotta, crumbled
- 1 tsp yeast (3.15 g)
- Dash of garlic powder
- ½ tsp salt
- 1 T honey
- 1 T olive oil, plus extra for coating
- 1 T oregano
- Sesame seeds, roasted
- 180 ml warm water



1. In stand mixer bowl, add **flour**, **yeast**, **garlic powder**, **salt**, **honey**, **olive oil**, **oregano**, and **water**. Mix well.
2. Knead dough hook to knead until dough becomes elastic. If too wet, add flour.
3. Coat dough ball and bowl with **olive oil** and place dough in bowl. Cover and let rise until double in size, **about 1 hour**.
4. After rising time, place dough on floured surface and flatted.
5. Add **feta cheese** to center, and begin kneading to incorporate feta into dough. Mix well.
6. Form dough into loaf, and pace on baking sheet lined with parchment paper.
7. Brush with **olive oil**.
8. Place in pre-heated oven at **200°C for 25-30 min**, until golden brown.
9. Remove and set on rack to cool.
10. Cut into slices and serve!