

Dill Bread

- 6 g instant yeast
- 80 ml warm water (43 to 46°C)
- 162 g cottage cheese
- ¼ C fresh dill or 4 tsp dill weed
- 14 g butter, melted
- 1½ tsp salt
- 1 tsp dill seed
- 1 large egg, room temp., lightly beaten
- 292-357 g flour



1. In a large bowl, dissolve **yeast** in warm water.
2. In a small saucepan, heat **cottage** cheese to 43 to 46°C
3. Add **yeast** to mixture above
4. Add fresh **dill**, **butter**, **salt**, **sugar**, **dill seed**, **egg** and 130 g **flour**.
5. Beat until smooth.
6. Stir in remaining **flour** to form a soft dough. Do not knead.
7. Cover and let rise in a warm place until doubled, **about 1 hour**.
8. Punch down.
9. Turn onto a lightly floured surface and shape into a 15-cm circle.
10. Transfer to a greased 23-cm cast-iron skillet or round baking pan.
11. Cover and let rise in a warm place until doubled, **about 45 minutes**.
12. Preheat oven to **180°C**.
13. Bake until crust is golden brown and bread sounds hollow when tapped, **35-40 minutes**.