



*What's better than bread with cheese? This bread wraps delicious, salty feta in an egg dough. Light and fluffy, it is the perfect accompaniment to a seasoned dipping oil or a fresh tomato salad. The individual break-apart buns are also great for sandwiches.*

## **Tiropsomo (Greek Cheese Bread)**

### *Ingredients*

2 1/2 teaspoons dry yeast  
1 teaspoon sugar  
4 cups flour  
1 1/2 cups water  
1/2 cup olive oil  
1 teaspoon salt  
1 teaspoon oregano  
1 egg, lightly beaten  
1 cup feta  
1 egg, lightly beaten (for top)  
1/4 cup flour (for dusting)  
2 tablespoons oil (for baking dish)

### *Instructions*

Mix the yeast and sugar and add 1/2 cup of warm water. Let rest for 10 minutes until frothy. In the meantime, mix the egg and oil and set aside. Mix the flour, salt and oregano and create a well in the center. Add the yeast, remaining water and the egg mixture. Fold together and transfer to a floured surface. Knead for 10 minutes and place in a greased bowl. Cover and let rest for 2 hours.

Dust your working surface with flour. Divide the dough in half and, using a rolling pin, roll out to a 1/4" thickness. Place crumbled feta on the surface leaving a small border. Starting at the end closest to you, roll the dough. Once rolled, use your hands and slightly press it together to help push the feta into the dough. Use a pastry cutter and cut into eight 1" thick pieces. Turn with cut side up into a greased baking dish (you can also use parchment paper to line the baking dish). Leave a bit of space between the rolls as when the dough rises for the second time, the spaces will fill up.

Let the dough rest for an additional 30 minutes before baking. While it is rising, you can preheat your oven to 350°F. Brush the surface of the dough with the beaten egg. Bake for 40 minutes or until golden brown on top.

Makes 18 to 20 rolls.