



Tear & Share Bread

with Orkney Matured Cheddar and Pesto

TASTE THE TRADITION





Hearty comfort food, kitchen staple and all-round Scottish favourite: where would we be without the humble cheddar? Whether you prefer yours melted into indulgent sauces, grated on top or placed centre stage on your cheeseboard, this well-rounded staple takes pride of place in any meal. **Orkney cheddar** is made the traditional way, from salting the curd by hand to slowly maturing the cheese in wooden crafts and grading each batch. Using only the finest milk from Orkney cows, this silky, tangy cheese will take any meal to the next level, including this tear & share bread.

Tear & share bread with Orkney Matured Cheddar & pesto

Serves 8 • Prep 35 mins • Cook 45 mins, plus rising and proving • More effort

- 1 tbsp sunflower or vegetable oil
- 7g dried fast-action yeast
- 450g strong white bread flour, plus extra for dusting
- 1 tsp salt
- 1 medium free-range egg, lightly beaten
- 290ml lukewarm milk
- 80g good quality pesto
- 125g Orkney Mature Coloured Cheddar
- 2 tbsp polenta, optional



- 1 Heat the oven to 180C/160C fan/gas 4 and line a 900g loaf tin with greaseproof paper and a drizzle of the oil.
- 2 In a large mixing bowl, combine the yeast, flour and salt. Whisk the egg into the milk and pour into the mixing bowl. Using a wooden spoon, combine into a sticky dough. Tip the dough onto a lightly floured surface and knead for 10-15 mins, until smooth and elastic. Transfer to a lightly oiled bowl, cover with cling film and leave to rise for 1 hr, until it's doubled in size.
- 3 Once risen, knead the dough lightly for a few seconds to distribute the air. Tear off walnut-sized pieces and roll into balls. Brush each ball with a little pesto before coating in the Orkney cheddar. Put the balls into the loaf tin – don't pack them too tightly as they need room to expand. Sprinkle over any remaining cheddar and cover loosely with cling film. Set aside to prove for 30 mins.
- 4 When the dough is puffed, sprinkle over the polenta if using and bake for 45 mins. After 25 mins, cover the tin with foil to stop the bread from burning. Once baked, leave the bread in the tin for 5 mins, then remove and cool on a wire rack for another 5 mins before serving.

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