

Asiago Cheese Bread

Compliments of Chef Richard's Kitchen

3 1/2 cups bread flour
1 tablespoon yeast
1 1/2 teaspoons salt
1 teaspoon sugar
1 1/4 cups milk, (preferably whole milk)
2 tablespoons unsalted butter
1 1/2 cups asiago, (shredded)
1 egg, (beaten for egg wash)
1/4 cup asiago, (for topping)

Place milk and butter in small saucepan and gently warm to about 120 - 130 deg. F. If temperature gets about this point, remove from heat and allow to cool. With milk at correct temperature, add yeast and sugar. Allow to proof for about 20 minutes. If yeast is not bubbling in that time, use different yeast, as this is not active.



Place mixture in mixing bowl along with 1C flour, 1 1/2C asiago cheese and salt. Blend together with dough hook. When combined, add another cup of flour. Mix. Keep adding flour until dough is at the right consistency.

Remove from mixing bowl and place in a large bowl, cover with plastic wrap and set in warm place to rise for 1 hour.

After 1 hour, punch down dough and divide into 2 pieces. Form each piece into either a round or cylindrical loaf. Once again cover with plastic wrap and allow to rise an additional hour.

Preheat oven to 375 deg. Place loaves on parchment paper and brush with egg wash. Sprinkle remaining asiago cheese on top of loaves. Place in oven and bake for 25 - 30 minutes or until top is golden and a thermometer placed in the center of the loaf reads about 185 deg. Remove from oven and allow to cool completely on racks.