

Roll bread with cheese



You can use cup as well !

Ingredient for 1 bread

Bread dough	120g
Diced MEGcheddar	30g
MEGcheddar cream keju	30g

Mixing	Mix with bread mixer at Low speed 3min, middle speed 3min. Put butter into mixture, and then, mix at low speed 1min, middle speed 6min and high speed 1min.
Primary fermentation	Until doubled
Dividing	120g
Bench rest	15min
Shaping	Roll the dough into a rectangle. Spread MEGcheddar cream keju reaches all the edges and sprinkle MEGcheddar evenly over the dough. Roll the dough up into a sausage chape. Cut into 4 equal slices and put into mold.
Final fermentation	Put the dough into chamber set at 30degC, 75% humidity and rest for 45min.
Baking	Baked at 200°C for 18min