

# Cheese and Herb Tear and Share Bread

## Ingredients

600g Strong White Bread Flour  
1 tsp sugar  
Pinch of salt  
1 packet of yeast  
3 tbsp of chopped parsley  
400ml lukewarm water  
75g Red Leicester Cheese chopped into small cubes  
1 tbsp oil



## Method

- 1 Sift the flour into a large mixing bowl and add the sugar, salt and yeast.
- 2 Gradually add the water and mix to form soft dough using your hands. Turn out onto a floured surface and knead for 10 minutes until it is really stretchy and elastic. Knead in the parsley bit by bit.
- 3 Divide the dough into 8 balls and gently knead the cheese cubes into them. Place the balls together in a tin and cover loosely with a sheet of oiled cling film. Leave to rise in a warm place until doubled in size.
- 4 Bake for 30 to 35 minutes at 200°C/400°F/Gas 6 until well risen and golden.