

Cheese & Onion Potbrood

Ingredients:

- 1 cup lukewarm water
- 10g instant yeast (1 packet)
- 4 cups Sasko white bread wheat flour
- ½ tsp salt
- 1 cup lukewarm water
- 1 tbsp oil
- 2 onions, chopped
- ¾ cup brown sugar
- ¾ cup balsamic vinegar
- Butter
- 2 whole camembert cheese wheels

Directions:

1. Pour 1 cup of lukewarm water into a mixing bowl. Add the instant yeast and set aside.
2. In a separate mixing bowl, combine Sasko white bread wheat flour with salt. Add the yeast mixture to the center of the flour.
3. Combine the flour and yeast with a wooden spoon and add 1 cup of lukewarm water until you have a moist and knead able dough.
4. Knead the dough for a few minutes, then cover with a dishcloth. Let it rise for about 30 minutes.
5. Heat olive oil in a pan and brown the onions with brown sugar and balsamic vinegar until caremelised.
6. Grease a small pot with butter.
7. When the dough has doubled in size, knock it down into a flat disc.
8. Stack the camembert wheels in the middle of the dough with the caremelised onion mixture in-between and gather the rest of the dough around the cheese making a sort of pouch.
9. Pinch the dough to close the seams to stop the cheese from leaking out.
10. Put the bread in the pot with the seams facing down. Leave it to rise for about 20 minutes.
11. Bake over hot coals with a few embers on the lid for 45 minutes.
12. Remove the bread from the pot and cool slightly before slicing & ENJOY!