

# Savory Wool Bread

**YIELD: 1 LOAF**

*This tender milk bread is filled with herbs and cheese then shaped in wool roll fashion for a stunning savory showpiece.*

## INGREDIENTS

### TANGZHONG

3 tablespoons (43g) water  
3 tablespoons (43g) milk, whole preferred  
2 tablespoons (14g) King Arthur Unbleached Bread Flour

### DOUGH

½ cup (113g) water  
1 large egg  
4 tablespoons (57g) unsalted butter, softened  
1 tablespoon (9g) SAF Instant Yeast  
2 tablespoons (25g) granulated sugar  
1 teaspoon (6g) salt  
2 tablespoons (14g) Baker's Special Dry Milk  
2 ½ cups (300g) King Arthur Unbleached Bread Flour

### FILLING

6 ounces (170g) cream cheese, at room temperature  
2 tablespoons (14g) King Arthur Formaggio Italiano Cheese Blend  
¼ cup chopped fresh herbs, optional

### TOPPING

2 tablespoons (28g) milk, whole preferred

## INSTRUCTIONS

- For the tangzhong:** In a small saucepan, whisk together the ingredients until no lumps remain. Place over medium heat and cook, stirring frequently, until thickened, about 2 to 4 minutes. Remove from the heat and transfer to a large mixing bowl.
- For the dough:** Add the dough ingredients in the order listed to the mixing bowl. Mix until combined, then knead by hand, mixer, or bread machine until a soft dough forms. Place the dough in a lightly greased bowl, cover, and let rise for 60 to 90 minutes, until puffy but not necessarily doubled.
- For the filling:** In a medium bowl, combine the ingredients and mix until smooth.
- To assemble:** On a lightly floured surface, gently deflate the dough, divide it into four pieces (about 150g each), and shape each piece into a ball. Cover and let rest for 10 minutes.
- Line a 9" springform pan with a piece of lightly greased parchment.
- Roll one piece of dough into a 6" x 12" rectangle, with the short edge facing you. Spread 2 heaping tablespoons of filling (about 50g) on the top half of the rectangle, leaving about ¼" bare on the sides. Using a bench knife, cut the uncovered dough at the bottom into very thin strips (anywhere from ⅛" to ¼" wide).
- Fold the long edges of the dough in to prevent filling from seeping out. Lightly brush the cut strips with water. Roll the covered dough down toward the uncovered strips to make a log about 6" long. Place the log, seam-side down, into the pan against its outside edge. Repeat with the remaining pieces of dough to form a complete circle.
- Cover the bread and let rise for 60 to 75 minutes, until puffy. Toward the end of the rising time, preheat the oven to 350°F.
- Uncover and lightly brush the bread with milk. Bake for 28 to 32 minutes, until golden brown. Remove from the oven and cool in the pan on a rack until serving.





\* 2 1 2 4 6 9 \*