

Cheese-Stuffed Breadsticks

YIELD: EIGHT 6" BREADSTICKS

These chewy, cheesy breadsticks are our take on a wildly popular cafeteria food. They're best if eaten immediately, which we don't think will be an issue.

INGREDIENTS

DOUGH

2 cups (232g) King Arthur '00' Pizza Flour
½ cup (82g) King Arthur Semolina Flour
1¼ teaspoons SAF Red Instant Yeast
1¼ teaspoons Pizza Dough Flavor
1 teaspoon salt
1 cup (227g) water, lukewarm
1½ tablespoons (20g) olive oil

ASSEMBLY

8 pieces mozzarella string cheese
2 tablespoons plus 1 teaspoon (18g) Formaggio Italiano Cheese
and Herb Blend, divided
1 tablespoon olive oil
1 cup (227g) marinara sauce, for serving

INSTRUCTIONS

1. In a large bowl, whisk together flours, yeast, Pizza Dough Flavor, and salt. Add water and oil; stir to make a shaggy dough, then stir vigorously until smooth.
2. Cover dough and set aside for 30 minutes, then perform a bowl fold: Grab a section of dough, pull it upwards slightly, then press down into the middle. Repeat until you've circled the bowl, 6-8 motions, then turn dough over so that it's smooth-side up. Cover, rest 15 minutes, then repeat the bowl fold. Repeat again so that you perform 3 folds over 1 hour. Cover and let dough rise, undisturbed, for another 1 hour, until puffy and voluminous.
3. Transfer dough to floured surface and divide into 8 pieces (about 70g each). With lightly floured fingers, stretch dough into 6" x 3" rectangles with the long side facing you.
4. Pour 2 tablespoons (15g) Formaggio Italiano into shallow bowl. Place a piece of string cheese into the blend, pressing to adhere. Position the cheese on top of the dough, sprinkling any bare sections with a little more of the blend.
5. Fold in left and right sides of dough to cover ends of string cheese. Now roll the dough up from the long side to cover the cheese completely. Pinch firmly to seal, then gently roll the tube across the surface to even it out. Place in Silicone Baking Mold and repeat with the rest of dough and cheese. Cover and let rise for about 1 hour, until puffy. Meanwhile, preheat oven to 425°F with a rack in the center.
6. Place the Silicone Baking Mold on an ovenproof wire cooling rack on a baking sheet. Bake for 18-22 minutes, until golden brown then remove from oven.
7. Mix remaining 1 teaspoon Formaggio Italiano with 1 tablespoon olive oil; brush on warm breadsticks when they come out of the oven. Let cool slightly, then serve warm with marinara sauce for dipping.