

Khachapuri (Georgian Cheese Bread)

Serves 3

Dough:

225 grams (1 $\frac{2}{3}$ cups) all-purpose flour
13 grams (1 Tablespoon) olive oil
3 grams ($\frac{3}{4}$ teaspoon) instant dry yeast
 $\frac{1}{4}$ teaspoon sugar
150 grams ($\frac{2}{3}$ cup) room temperature water
4 grams (1 $\frac{1}{2}$ teaspoons) Kosher salt

Filling:

227 grams (2 cups) shredded mozzarella cheese
113 grams ($\frac{1}{2}$ cup) ricotta cheese
56 grams ($\frac{1}{2}$ cup) crumbled feta
 $\frac{1}{2}$ teaspoon black pepper
1 large egg, lightly beaten
kosher salt to taste (optional, see step #3 in recipe)
200 grams (1 bunch) Lacinato (black or dinosaur) kale
2 Tablespoons olive oil
 $\frac{1}{2}$ teaspoon kosher salt

Assembly:

1 large egg, beaten

Garnish:

3 egg yolks, each in a separate little bowl
 $\frac{1}{4}$ teaspoon red pepper flakes
flaky sea salt
 $\frac{1}{4}$ cup coarsely chopped Italian parsley leaves
8 large basil leaves, torn into small pieces

1. In the bowl of a stand mixer, fitted with the paddle attachment, add flour, olive oil, yeast, sugar and water. Mix on low speed for a minute. Add salt and mix for about 15 seconds. Switch paddle attachment for dough hook and mix on low speed for 10 minutes, until dough is satiny smooth.
2. Remove from mixer and place in a lightly greased bowl. Cover with plastic wrap and let sit at room temperature until the dough is almost doubled in size. Depending on the temperature in your kitchen, this could take about 60-90 minutes. You could also pop the bowl into the fridge overnight and use it the next day. Let it come to room temperature before proceeding.

3. While dough is rising, mix together mozzarella, ricotta, feta, pepper, and egg. Taste seasoning. Add salt if you think it needs it. Some feta is really salty, so you might not need extra salt. Set the filling aside in the fridge.
4. Remove and discard ribs of kale leaves. Stack kale leaves into a little bundle and thinly slice into little ribbons. Place in large bowl. Add salt and olive oil and massage gently for about a minute. Set aside.
5. Set one oven rack in lower middle position and the other rack in upper middle position. Preheat oven to 425°F. Line a 2 large baking sheets with parchment paper.
6. Remove dough from bowl. Generously dust countertop with flour. Divide dough into 3 pieces and roll each piece into an oval, about 6 inches wide x 10 inches high. If dough begins to fight you and keeps shrinking back, cover loosely with plastic wrap and let rest for 5-10 minutes. This gives the gluten time to relax.
7. Spoon $\frac{1}{3}$ of the kale into the center of each dough oval. Spread kale out, leaving a 1- inch border around the edges. Dollop $\frac{1}{3}$ of the cheese mixture onto each oval, gently spreading it around to cover the kale. Some bits of kale can remain peeking out. It's fine!
8. Working your way around the oval, starting at one long side, roll the uncovered edge in towards the center, making a rim. Pinch the narrow sides of the oval together and pinch to form a point. Your khachapuri should resemble a canoe.
9. Use a large spatula to transfer the 3 khachapuri to the parchment lined baking sheets. (Two on one sheet and one on the other). They should not be touching. Cover loosely with plastic wrap and let sit for 30 minutes. Brush dough border with egg.
10. Place one pan on lower rack of oven and the other on the upper rack. Bake for 20 minutes. Switch position of the trays in the oven. Bake for another 10 minutes, until crust is golden brown and cheese is bubbling and melted.
11. Remove from oven. Using the back of a spoon, create a little well in the center of each khachapuri and gently slide the yolk on top. Sprinkle with red pepper flakes, coarse salt and return to the oven for an additional 3 minutes, just until the yolk is heated through. You don't want it to be set. Remove from oven and scatter herbs on top.
12. If you are still in lockdown, place khachapuri on plate, tear off pieces and eat with your hands. This can be done watching Netflix. If you are no longer in lockdown, and have returned to your formerly civil self, eat at the table with knife and fork.

