

# Gruyère-Stuffed Crusty Loaves

(OVERNIGHT RECIPE)

YIELD: 4 SMALL LOAVES

*An overnight starter and a couple of long rises create a robust dough filled with a hefty amount of savory, gooey cheese. Warm from the oven, there's no more satisfying slice.*

## STARTER

**1 ¼ cups (5 ¼ ounces) King Arthur Unbleached Bread Flour**

**1 teaspoon salt**

**½ teaspoon instant or active dry yeast**

**½ cup (4 ounces) cool water**

## DOUGH

**all of the starter**

**1 cup + 2 tablespoons to 1 ¼ cups (9 to 10 ounces) lukewarm water**

**1 teaspoon salt**

**1 tablespoon grated Parmesan cheese**

**½ teaspoon garlic powder**

**½ teaspoon onion powder**

**3 ½ cups (14 ¾ ounces) King Arthur Unbleached Bread Flour**

**½ teaspoon instant or active dry yeast**

## FILLING

**2 ½ cups (10 ounces) grated Gruyère cheese**

**1 tablespoon mixed Italian herbs (optional)**

**For the starter:** Mix all the ingredients in a medium bowl; it will be quite dry. Cover and let rest overnight; it will change and become bubbly.

**For the dough:** In a large bowl, combine the risen starter with the water, salt, cheese, garlic and onion powders, flour, and yeast. Knead by hand for 8 to 10 minutes or in your mixer for 6 minutes to make a smooth dough. Place in a greased bowl, cover, and let rise until nearly doubled in bulk, 1 ½ to 2 hours.

After this rise, deflate the dough and pat it into a 9" x 12" rectangle about ¾" thick. Spritz with water, and sprinkle with the grated cheese. Sprinkle with herbs, if using.

Starting with a long side, roll it into a log, pinching the seam to seal. Place the log, seam-side down, on a lightly floured or oiled surface. Gently cut the log crosswise into 4 slices. Place them on a lightly greased or parchment-lined rimmed baking sheet, cut side up.

Cover and let rise for 1 to 1 ½ hours, until puffy-looking but not quite doubled. Towards the end of the rising time, preheat the oven to 425°F. Uncover, spritz with warm water, and immediately place them in the hot oven.

Bake for 25 to 35 minutes, until the cheese is melted and the loaves are a very deep golden brown. Remove from the oven and cool on a rack.



