

Caramelized Onion Cheese Loaf

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(Makes 2 loaves, 64% hydration)

- **283 grams of 100% hydration vigorous starter**
- **256 grams water**
- **56 grams evaporated milk**
- **14 grams oil**
- **14 grams sea salt**
- **567 grams bread flour**
- **2 sweet onions chopped into chunks**
- **226 grams of cheese cut into 1/2" to 3/4" chunks**

In a large mixing bowl combine the starter, water, milk, oil, salt and bread flour. Work it together until you have a rough looking ball of dough. Cover the dough and let bulk ferment for five to six hours folding at least four times during. Meanwhile add the chopped onion to a heavy bottomed skillet which has been lightly greased. Brown on medium low heat, stirring once in a while, for about 45 minutes or until the onions are a nice dark brown color. When you are done the onions should weigh around 208 grams. Cool the caramelized onions.

Divide the dough into four pieces. Take two of the pieces and chop into 1" chunks. With the other two pieces round up into balls, let rest 20 minutes and then flatten then roll or pull into 12 inch circles. You might have to let rest again before being able to pull them out to a full 12 inches. Don't pull larger than 12 inches, these pieces of dough will become the outsides of the loaf and you don't want them too thin. Now take half of the caramelized onions, half of the cheese and one pile of the chopped dough chunks for placing in the middle of each of the 12 inch rounds. Fold the dough edges to the middle to make a boule with all the onions, cheese and chopped dough inside.

Place each boule in an oiled 8" baking dish or pan. Oil the surface of the dough. Allow your boules to ferment for about 2.5 - 3 hours in a warm place. Keep the surface covered, oiled or both. Start preheating your oven and baking stone to 425F/218C at least an hour before loaves are done proofing.

When the proofing is done, score the loaves and bake together in a preheated oven for 30 - 40 minutes or until internal temperature on a baking thermometer reaches 205°F/96°C. I placed my bread pans on a baking stone to give the bread extra bottom heat. Allow the bread to cool before slicing.

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