

An adaptable recipe perfect for a break-time snack or authentic Georgian lunch.



**EDUCATION SECTOR:** Secondary  
**SERVINGS:** 10  
**ALLERGENS:** Milk, Gluten

## Khachapuri - Georgian Style Cheese Bread

### Ingredients

#### FOR THE DOUGH

600g Self raising flour  
600g Natural yoghurt  
[10g KNORR Professional Vegetable Powder Bouillon](#)  
100g Milk powder  
7g Baking powder

#### TO FINISH

400g Onion, thinly sliced  
400g New potato, thinly sliced  
2g Dried thyme  
400g Low fat cream cheese  
50g Margarine  
[20g KNORR Professional Garlic Puree](#)

### Method

#### FOR THE DOUGH

- Place all the ingredients into a bowl and mix, then turn out on to a floured surface and knead for 2 minutes until a smooth dough.

#### TO FINISH

- Divide the dough into roughly 130g portions then roll out on a floured surface to ½ cm thick.
- Crimp around the edges , spread over the cream cheese then top with the potatoes, onions and thyme.
- Place onto the lined oven tray and bake for 15 minutes at 170 °C.
- Melt the margarine and mix in KNORR Professional Garlic Puree.
- Once the bread is golden, remove from the oven and brush the edges with the garlic “butter” before serving.



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