

# APPLEBY'S CHESHIRE CHEESE BREAD

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Gary Parsons, *Group Development Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# APPLEBY'S CHESHIRE CHEESE BREAD

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

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<b>Appleby's White Cheshire</b>	<b>50g</b>
<b>Appleby's Coloured Cheshire</b>	<b>50g</b>
<b>Viron T45 Flour</b>	<b>445g</b>
<b>Appleby's Smoked Cheshire</b>	<b>50g</b>
Spring Onion	100g
<b>Cornish Sea Salt</b>	<b>8g</b>
Warm Water	480ml
Instant Yeast	7g
<b>Dell'ami Arbequina Olive Oil</b>	<b>15ml</b>
<b>Grated Mixed Cheshire (3 flavours - 25g each)</b>	<b>75g</b>

## *Method*

1. In a large bowl, combine the bread flour, 150g of the grated mixed Cheshire cheese, the chopped spring onions and salt. Stir well.
2. In a separate large bowl, combine the warm water and yeast. Pour the flour mixture on top of the water and use a silicone spatula to stir until the dough comes together.
3. With the spatula, fold the dough around the edges of the bowl toward the centre, rotating the bowl each time and folding a total of 8 times. Cover with a kitchen towel and let rest in a warm place for 60 minutes, or until almost doubled in size.
4. Using the spatula, fold the dough toward the centre again 8 more times. Cover with the towel and let rest for 30 minutes.

*Method cont.*

5. Add the Dutch oven and lid to the oven, and preheat to 450°F (230°C) for 30 minutes.
6. Lightly flour a clean work surface and your hands. Carefully peel the dough out of the bowl and onto the floured surface. Flip over and carefully brush away excess flour. Fold the edges of the dough towards the centre 8 times, then flip over the dough and transfer to a piece of parchment paper.
7. Brush the top of the dough with the olive oil, so the cheese will stick. Sprinkle the remaining cheese on top. Use a sharp knife to score the bread with an “X”, which will allow steam to escape.
8. Carefully remove the Dutch oven from the oven and use the parchment to lift the bread into the pot. Cover with the lid and bake for 40 minutes, then remove the lid and bake for 30 more minutes, until the bread is golden brown.
10. Carefully slide the bread out of the pot and onto a wire rack. Remove the parchment paper and let the bread cool for at least 1 hour before slicing.

A close-up photograph of two thick slices of bread, likely focaccia or ciabotta, resting on a white surface. The bread has a golden-brown, slightly charred crust and a soft, porous interior. The slices are stacked, with the top slice slightly offset. The bread is studded with small, dark green flecks, which are identified as spring onions in the caption. In the background, there is a blurred whole loaf of bread and a small white dish containing a yellow substance, possibly butter. Fresh green herbs, possibly rosemary, are scattered around the bread slices.

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*with spring onions*

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### *Appleby's Cheshire Cheese*

The traditional Cheshire Cheese recipe has been handed down through generations of the Appleby family. The family works closely with Garry Gray, a dedicated cheesemaker highly experienced in the art of cheesemaking. Clean and zesty on the tongue, followed by a rich mouth watering finish which you can enjoy in your mouth long after you have tasted the cheese.

### *Viron Flour La Gruau Saint-Germain T45*

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. This strong flour produces fantastic scones and brioche and is ideal for most pastry work.

### *Cornish Sea Salt*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.