

Bread twists stuffed with Pink Queen Cheese

Informations

People : 4

Preparation : 50 min.

Cooking time : 20 - 40 min.



Ingredients

Cheese filling

- 400 g grated Pink Queen Cheese



Dough for the bread

- 500 g of flour
- 1 tablespoon of baking powder
- 1 teaspoon of salt
- 1 teaspoon of sugar
- 8 tablespoons of olive oil
- 225 ml water
- 75 ml milk
- A stick

Preparation steps

1. Mix the flour, baking powder, salt, and sugar, then incorporate the olive oil, water, and milk in a mixer and knead well.
2. ? **Let the dough rest for 30 minutes.**
3. Then, roll out the dough and completely cover it with grated Pink Queen cheese.
4. Roll the dough up and twist around a stick.
5. Cook the bread on a stick slowly over the fire, turning it regularly

Enjoy your meal and have fun! ?