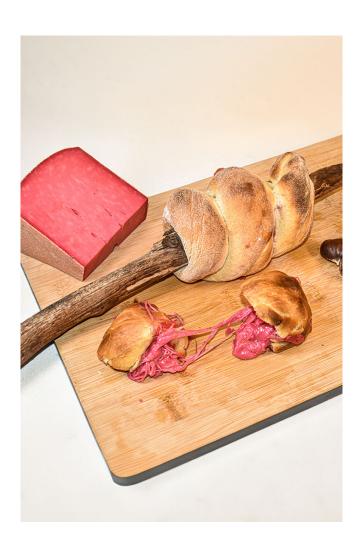


# Bread twists stuffed with Pink Queen Cheese



### **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! ?