



# CHEDDAR FILLED GALLETTI



Jon Camilleri

CH-EAT

## INGREDIENTS

- 1/4tsp Dry Yeast
- 250ml Lukewarm Water
- 1/4tsp Sugar
- 450g Plain "00" Flour
- **1tsp Valio Butter (melted)**
- **1tsp Olitalia Etra Virgin Olive Oil**
- 1/2 tsp of Salt
- **200g Emborg Cheddar Slices**



## METHOD

- 1** Start by mixing the water with 1/4tsp of dry yeast and 1/4tsp of sugar.
- 2** Mix and wait until they get frothy.
- 3** Then add the salt, melted butter and olive oil. Mix well.
- 4** Start adding the flour until you get a dry dough.
- 5** Cover it and let it rest for an hour.
- 6** Then open it thinly, ideally with a pasta machine.
- 7** Cut into circles using a cookie cutter.
- 8** Cut the cheddar slices with a smaller cutter.
- 9** Cover them with another piece of dough and pass them through the pasta machine or using a rolling pin to seal well.
- 10** Transfer them to a baking tray lined with baking paper.
- 11** Punch 4 holes in the center using a fork.
- 12** Bake in a preheated 220 degrees Celsius oven for around 15mins or until golden brown.