



HOLIDAY RECIPE FROM

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## Sourdough Christmas Tree Pull-Apart Bread with Cheese + Garlic

Servings: 8

This gorgeous sourdough Christmas Tree Pull-Apart bread will delight your family and friends with delicious cheese and garlic butter stuffed into each little roll. Perfect for Christmas entertaining with sourdough.

### → Ingredients

#### Dough

4 cups bread flour  
1/2 cup sourdough starter (fed and bubbly)  
3/4 cup + 1 Tbsp warm milk (around 98°F)  
1/3 cup water (room temperature)  
1 1/2 Tbsp sugar (fine white)  
2 Tbsp butter  
2 tsp salt

#### Filling

1-1/2 cups mozzarella cheese (shredded)  
1/2 cup Parmesan cheese (shredded)  
3-1/2 Tbsp butter  
1 tsp garlic powder

#### Garlic Butter Topping

2 tsp salt  
1/4 cup + 2 tsp butter  
1 tsp garlic powder  
2 Tbsp Parmesan cheese (shredded)



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

## → Instructions

### Dough

Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.

Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.

Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.

Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.

### Cheese and Garlic Filling

While the dough is fermenting, it's time to make the filling for the bread rolls.

Add mozzarella, Parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

### Shaping & Filling the Bread Rolls

Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

Take each piece of dough and add a small ball of filling (approx. 7g) to the center. Pinch the dough around the filling and gently roll into a ball.

Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

### Baking the Christmas Tree

Preheat the oven to 180°C/350°F.

Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).



Bake the Christmas Tree at 180°C/350°F for approximately 20 minutes or until the rolls are golden brown.

Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

**Serve with Marinara Sauce for dipping.**