

Greek Cheese Bread (Tiropsomo): A Savory, Flavorful Loaf

Here's what you'll need to create this authentic and flavorful Greek Cheese Bread:



OVEN
375°F

TIME
5-10 min

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INGREDIENTS

to create this authentic and flavorful Greek Cheese Bread:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get this delicious : Greek Cheese Bread baking!
3. Activate the : Yeast:
4. In a large mixing bowl (or the bowl of a stand mixer), combine the lukewarm water and granulated sugar. Sprinkle the active dry yeast over the top. Let it sit for 5-10 minutes until the mixture becomes foamy. This indicates the yeast is active.
5. Form the : Dough:
6. Add 3 1/2 cups of the all-purpose flour, salt, and 1/4 cup olive oil to the yeast mixture. If using a stand mixer, attach the dough hook. Mix on low speed until a shaggy dough forms. Gradually add more flour, 1 tablespoon at a time, if the dough is too sticky, until it pulls away from the sides of the bowl but is still soft and pliable. Knead for 5-7 minutes on medium-low speed (or 8-10 minutes by hand on a lightly floured surface) until the dough is smooth and elastic.
7. First : Rise:
8. Lightly oil a clean large bowl with olive oil. Place the dough ball in the bowl, turning to coat all sides. Cover the bowl tightly with plastic wrap or a clean kitchen towel. Let the dough rise in a warm, draft-free place for 1 to 1 1/2 hours, or until it has doubled in size.
9. Prepare : Filling:
10. While the dough rises, in a small bowl, combine the crumbled feta cheese, dried oregano, and chopped fresh parsley (if using). If adding Kalamata olives, stir them in now.

11. Shape the : Bread:
12. Gently punch down the risen dough to deflate it. Turn the dough out onto a lightly floured surface. Knead briefly to form a smooth ball. Flatten the dough into a rough rectangle. Sprinkle the feta mixture evenly over the dough, leaving about a 1-inch border.
13. Roll and : Form Loaf:
14. Gently roll the dough up from one long side, forming a log. Pinch the seam closed to seal it tightly. Gently tuck the ends under to create a neat loaf shape.
15. Second : Rise:
16. Lightly grease a baking sheet or line it with parchment paper. Carefully transfer the shaped loaf to the prepared baking sheet. Cover loosely with plastic wrap or a kitchen towel. Let it rise again in a warm place for 30-45 minutes, or until visibly puffed up.
17. Preheat : Oven & Bake:
18. Towards the end of the second rise, preheat your oven to 375°F (190°C). Just before baking, brush the top of the risen loaf with 1 tablespoon of olive oil and sprinkle with sesame seeds (if using).
19. Bake for 30-35 minutes, or until the bread is golden brown on top and sounds hollow when tapped on the bottom.
20. Cool & : Serve:
21. Remove the bread from the oven and transfer it to a wire rack to cool for at least 15-20 minutes before slicing and serving. This allows the cheese to set and the flavors to fully develop.

SWAPS & NOTES

Yeast: Ensure your active dry yeast is fresh.

Test it by sprinkling it on the warm water with sugar; if it doesn't foam after 5-10 minutes, your yeast might be old, and you should get a new packet.

Flour: All-purpose flour works well.

Start with 3 1/2 cups and add more gradually as needed to form a soft, manageable dough.

TIPS FOR SUCCESS

Proper Water Temperature: Water that is too hot will kill the yeast; too cold, and it won't activate.

Don't Add Too Much Flour: Resist the urge to add too much flour during kneading.

A slightly sticky dough leads to a softer, more tender bread.

Warm Place for Rising: A warm oven (turned off, with just the light on), or a sunny spot, helps the dough rise properly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/greek-cheese-bread-tiropsomo-a-savory-flavorful-loaf/>