



YIELD: 12 ROLLS

Marble Rye and Swiss Cheese Bombs

MICHELE KUSMA, COLUMBUS, OHIO
2023 National Festival of Breads

Say Cheese Category Honorable Mention

Special Award: Best Recipe Using Soy Ingredients

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INGREDIENTS

WHITE DOUGH

- 2 teaspoons instant yeast
- ¾ cup warm water (110°F - 115°F)
- 2 teaspoons granulated sugar
- 2 cups KING ARTHUR® Unbleached All-Purpose or Bread Flour
- 2 teaspoons salt
- 2 tablespoons vegetable oil (soybean oil)
- 4 ounces (about 1 cup) freshly grated Swiss cheese

FOR ASSEMBLY

- 1 (6-ounce) block Swiss cheese, cut into twelve 1-inch cubes
- Water, for brushing (optional)
- 1 teaspoon coarse kosher salt (optional)

RYE DOUGH

- 2 teaspoons instant yeast
- ¾ cup warm water (110°F - 115°F)
- 2 teaspoons granulated sugar
- 1 cup KING ARTHUR® Unbleached All-Purpose or Bread Flour
- 1 cup Bob's Red Mill Dark Rye Flour
- 2 tablespoons unsweetened baking cocoa powder
- 2 teaspoons salt
- ¼ cup vegetable oil (soybean oil)

DIRECTIONS

1. **For white dough:** In small bowl, dissolve yeast in warm water and wait 5 minutes for mixture to foam (proof).
2. In bowl of stand mixer fitted with paddle, combine yeast, sugar, flour, salt and oil. Mix on low speed until the dough begins to form a ball, about 1 minute.
3. Exchange paddle for dough hook. Stir in the cheese; knead on medium-low 5 – 8 minutes or until the dough is smooth and elastic. Add additional flour 1 tablespoon at a time, if dough seems too wet. Add additional water, 1 tablespoon at a time, if dough seems too dry. It should be soft and tacky but not sticking to your hands. Place dough in greased bowl. Cover; let rise until doubled, about 1 hour.
4. **For rye dough:** In small bowl, dissolve yeast in warm water and wait 5 minutes for mixture to foam (proof).
5. In bowl of stand mixer fitted with paddle, combine yeast, sugar, all-purpose flour, rye flour, cocoa powder, salt and oil. Mix on low speed 1 minute. Exchange paddle for dough hook. Knead on medium-low speed 5 - 8 minutes or until dough is smooth and elastic. Add additional water, 1 tablespoon at a time, if dough seems too dry. It should be soft and tacky but not sticking to your hands. Place dough in greased bowl. Cover; let rise until doubled, about 1 hour.
6. **To shape:** Punch down each dough. Roll each dough into an 18" x 8" rectangle. Place the rye dough on the top of the white dough. Starting with a shorter side, roll up tightly. Gently roll the dough back and forth until it is 12 inches long. Using a sharp serrated knife, cut into twelve 1" spirals.
7. Place a cube of cheese in the middle of each spiral. Carefully bring up the sides of dough and pinch tightly to seal in the cheese. Use the palms of your hands to gently shape the filled dough into balls and slightly flatten. Place rolls, seam-side down on an 18" x 12" or larger parchment-lined baking sheet. Cover loosely with plastic wrap; let rise until puffy, about 45 minutes. Near the end of the rise, preheat oven to 400°F.
8. If desired, brush rolls lightly with water and sprinkle a pinch of kosher salt on top. Bake 20 minutes or until an instant read thermometer registers 195°F - 198°F. Rolls are best eaten warm while cheese is melted. However, they may be reheated in the microwave, oven or toaster oven.

NUTRITION INFORMATION PER SERVING (1 ROLL, 106g): 310 calories, 14g total fat, 5g saturated fat, 0g trans fat, 20mg cholesterol, 870mg sodium, 33g total carbohydrate, 2g dietary fiber, 2g total sugars, 12g protein, 0mcg folate, 0 mg vitamin C, 1mg iron.