



Mini Cheese Bialys

Serving:

24 (3 inch) bialys

Type:

dairy- bread

Author:

Jessamyn Waldman Rodriguez and Julia Turshen via THE HOT BREAD KITCHEN COOKBOOK, 2015

Notes:

From Jessamyn Waldman Rodriguez:

"Hot Bread Kitchen's cheese bialys were born out of necessity. When I was head baker and hungry late at night with nothing open nearby, I would often take a bialy—the last thing to come out of the oven on most nights—and throw some cheese on it while it was still hot. These are smaller than our regular bialys because then you don't feel guilty if you eat a few of them! Use the sharpest cheddar you can find."

Ingredients:

BIALY DOUGH:

1⅓ cups/320 g LUKEWARM WATER
3 ½ cups plus 2 tablespoons/ 465 g BREAD FLOUR, plus more for shaping
½ cup plus 2 tablespoons/
150 g (risen and deflated) PÂTE FERMENTÉE, cut into walnut-size pieces
(recipe above)
¾ teaspoon ACTIVE DRY YEAST
1 tablespoon KOSHER SALT

FILLING:

3 tablespoons EXTRA-VIRGIN OLIVE OIL
4 medium YELLOW ONIONS, finely diced (6 cups/900 g)
½ cup/60 g fine dried BREAD CRUMBS
1 ½ tablespoons POPPY SEEDS
½ teaspoon KOSHER SALT
2 cups/95 g coarsely grated sharp cheddar cheese

Directions:

1. To make the bialy dough: Put the water and flour in the bowl of a stand mixer fitted with a dough hook, and mix for 2 minutes. Let rest for 20 minutes.
2. Add the pâte fermentée (recipe above), yeast, and salt and mix on low speed until the dry ingredients are completely combined. Add a little more water if this hasn't happened in 3 minutes. Increase the speed to medium to medium-high and mix until the dough is smooth, pulls away from the sides of the bowl (and leaves the sides clean), has a bit of shine, and makes a slapping noise against the sides of the bowl, 5 to 7 minutes. Do the windowpane test to check to see if the gluten is fully developed.
3. Dust a clean bowl lightly with flour and transfer the dough to it. Cover the bowl with plastic wrap (or put the whole bowl in a large plastic bag) and let stand at room temperature until doubled in volume, about 1 hour

and 30 minutes.

4. Meanwhile, to prepare the filling: Heat the oil in a large skillet set over medium-low heat. Add the onions and cook, stirring now and then, until they just begin to brown and have reduced to about a third of their original volume, about 20 minutes. Transfer the onions to a bowl and stir in the bread crumbs, poppy seeds, and salt. Set aside to cool.

5. Transfer the dough to a lightly floured surface. Divide the dough into 24 equal pieces (each weighing about 1 ½ ounces/40 g). Form each piece into a small bun, cover with plastic wrap, and let rest for 5 minutes.

Proceeding in the same order in which you shaped the pieces into balls, flatten each ball with the heel of your hand into a disk about 2 inches/5 cm in diameter.

6. Line the backs of 2 rimmed baking sheets with parchment. Put the disks on the baking sheets, evenly spaced and at least an inch apart. Loosely cover with plastic wrap. Let stand until the rolls are very soft and hold an indentation when you touch them lightly, 1 hour to 1 hour and 30 minutes.

7. Put a pizza stone on the middle rack of the oven and preheat to 500 F/260 C. Let the stone heat up for at least 30 minutes.

8. Uncover the bialys and, using the pads of both your index and middle fingertips, make a depression in the center of each disk of dough. Put about 1 tablespoon filling in the center of each bialy, spreading it out so it fills the center. Top each bialy with a small handful of cheese.

9. In one swift motion, slide the bialys and the parchment onto the pizza stone. Bake until golden brown, 12 to 15 minutes. Transfer to a wire rack to cool for a few minutes (discard the parchment).

10. Serve immediately. Leftovers can be kept in an airtight plastic bag at room temperature for 2 days.

Tips:

The pate fermentee should be made 8-24 hours before baking your bialys. See instructions with recipe, above. Don't let intimidate you.

Hag Sameah!

xo

Liz