

# JO JO BREAD

MAKES 32 PULL-APART ROLLS

This recipe makes me smile every time I make it because it comes from my friend Joanna, my old sous-chef. We were opening a New York restaurant and had to find a way to produce high volumes of house-made bread with very little staff and budget. We tried everything with no success, until one day she brought in this recipe from her mother and BINGO! We had a winner. The bread rises overnight in the refrigerator in a method called “cold proofing;” the cold slows down the fermentation and creates a more developed and complex flavor.

**8 teaspoons active dry yeast**

**1/2 cup warm (108° to 110°F) water**

**4 cups bread flour**

**2<sup>3</sup>/<sub>4</sub> cups whole-milk cottage cheese**

**12 tablespoons (1<sup>1</sup>/<sub>2</sub> sticks) unsalted butter, cubed, at room temperature**

**2 teaspoons kosher salt**

**1/2 cup finely chopped chives**

**1<sup>1</sup>/<sub>2</sub> teaspoons chopped fresh rosemary**

**1<sup>1</sup>/<sub>2</sub> teaspoons chopped fresh thyme**

**2 large eggs**

**Cooking spray**

**Extra-virgin olive oil, for coating**

**1/4 cup grated Parmesan cheese**

In a stand mixer fitted with the dough hook, combine the yeast and water and mix on low speed. Beat in the flour, cottage cheese, butter, salt, chives, rosemary, and thyme. On medium speed, add the eggs one at a time. Mix on high speed until the dough looks

elastic. Place the dough in a large bowl coated with cooking spray. Cover and refrigerate overnight. The sticky dough “cold proofs” overnight, doubling in size and becoming firmer.

Preheat the oven to 375°F. Coat a 9 x 13-inch baking pan with cooking spray.

Punch down the dough and divide into 32 portions the size of golf balls. Arrange in the pan so they touch (this is pull-apart bread). Coat the tops with olive oil; let sit at room temperature until risen three-quarters of the way up the pan.

Sprinkle with the Parmesan. Bake until the cheese has browned and the rolls are a nice golden brown color, 30 to 40 minutes; rotate the pan front to back halfway through. Allow the rolls to cool slightly and serve warm.

