

# Cheesy Chorizo Dough Balls

## Ingredients

### For the dough balls

- 2 tsp caster sugar
- 1½ tsp dried yeast, or 15g fresh yeast or 7g sachet fast-action yeast
- 375g strong bread flour, plus extra for dusting
- 2 tbsp olive oil, plus extra for greasing
- 100g chorizo, cut into 5mm cubes

- 150g gruyere, cut into 5mm cubes
- 3 tsp thyme leaves, chopped

### For the garlic butter:

- 100g butter, softened
- 2-4 garlic cloves, crushed or finely grated
- 1 tbsp herbs, such as parsley, chives and tarragon



## Method

1. In a measuring jug, mix 225ml warm water with the sugar and yeast and leave to stand in a warm place for 5 minutes or until the mixture becomes creamy. If using fast-action yeast, there is no need to let the mixture stand.
2. Sift the flour and ½ teaspoon of salt into a large bowl, or the bowl of an electric food mixer fitted with a dough hook, and make a well in the centre. Add the olive oil to the yeast mixture, then pour into the well and mix with the flour into a loose dough. Knead by hand on a floured worktop for 10 minutes (8 minutes on a medium speed in the food mixer) or until the dough is smooth and slightly springy to the touch.
3. Grease the bowl with olive oil and place the dough back in it, then cover with cling film and leave to sit in a warm part of your kitchen for 1–2 hours or until more than doubled in size. Depending on how warm your kitchen is, it may take longer
4. Once the dough has risen, transfer dough to a work surface dusted in flour. Divide the dough into 20 balls, then roll each out into a disc measuring about 5cm in diameter. Divide the chorizo, gruyère and thyme between the discs, then enclose the filling within the discs, sealing tightly shut, and gently shape into balls
5. Place the filled dough balls, well spaced apart, on 2–3 greased baking trays, then cover with clean tea towels and leave to prove for 20–30 minutes or until doubled in size. Preheat the oven to 200C/180C fan/gas 6 while the balls are rising
6. When the dough balls have doubled in size, place in the oven and bake for 8–10 minutes or until cooked through and light golden all over. Unless you have a fan oven, you will need to cook the dough balls in 2–3 batches. Don't worry if some of the cheese oozes out

### For the garlic butter:

7. While the dough balls are cooking, cream the butter in a bowl, then mix in the garlic and herbs and melt slowly in a saucepan. When ready to serve either pour the garlic butter over the dough balls or pour the butter into a bowl to dip the dough balls into.