

Ube Cheese Halaya

★★★★★

Ube Cheese Halaya



- 10 g active dry yeast (1 Tbsp)
- 160 g warm water ($\frac{2}{3}$ cup)
- 115 g sugar ($\frac{1}{2}$ cup + 1 Tbsp)
- 113 g melted butter ($\frac{1}{2}$ cup or 1 stick)
- 180 g warm whole milk ($\frac{3}{4}$ cup)
- 5 g salt ($\frac{3}{4}$ tsp)
- 450 g ube halaya (jam) ($\frac{1}{2}$ cup for dough + $1\frac{1}{2}$ cups for filling)
- 1 tbsp ube extract
- 2 eggs (beaten)
- 320 g All purpose flour ($2\frac{1}{4}$ cup)
- 355 g Bread flour (plus more for dusting)
- 240 g white mild cheddar cheese or gouda (cut into 15 g cubes)
- 90 g plain breadcrumbs (about 1 cup)

1. In the bowl of a stand mixer combine water, yeast and sugar and let sit for 5 minutes or until frothy.
2. Add milk, butter, sugar, salt, halaya, ube extract and beaten eggs and mix for 1-2 minutes with the dough hook attachment until blended.
3. Combine flours and add to the ube mixture in 2 halves. Mix for 1-2 minutes at low speed until well blended then turn up to medium speed and mix for about 10 minutes, scraping the bowl a few times. Dough will be sticky.
4. Move the dough into a lightly greased bowl, cover with plastic wrap and let rise for one hour.
5. Turn the dough onto a floured counter and decompress the dough by fold in on itself several times. Roll out the dough into a log and scale into sixteen 90g pieces. Roll each piece into a tight round and cover with tea towel or lightly oiled plastic wrap for 5 minutes.
6. Preheat the oven to 350°F. Pour the breadcrumbs into a

small bowl. Line a baking sheet with parchment paper.

7. Flatten a ball of dough into a round shape on a floured countertop. Use a cookie scooper or spoon to place about 20g of halaya in the middle of the dough round, place a cube of cheese on top and bring up the edges of the round over the cheese cube as if drawing up purse strings (or making bao). Pinch the top a few times then roll (seam side down) briefly to seal the seam. Roll in breadcrumbs to evenly coat the surface then place seam side down on a parchment-lined baking sheet. Repeat with the remaining dough balls.
8. Place the pandesal about $\frac{1}{2}$ " apart on one cookie sheet. Cover with lightly greased plastic wrap or place in a large plastic storage bag and let proof for $\frac{1}{2}$ hour.
9. Bake for 20-25 minutes or until the bottoms are just turning golden and tops are firm to the touch. Cool in pan for 5 minutes then turn out onto a cooling rack to cool for a few more minutes before serving.
10. Pandesal can be reheated in a 300°F oven for 10 minutes.

Cheese:Filipino Eden cheese is also used which is similar to a mild cheddar

Depending on the brand of all purpose flour you might need less water (I made this recipe with King Arthur).

We experimented with cheese amounts and types: some liked half the amount used in this recipe, some preferred Gouda over cheddar.