

THE SOURDOUGH FORMULA

Recipe 25 · Cheddar Chive

Little melted cheese caves and green chives. Grilled cheese heaven.

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Why people buy it: cheese bread is the easiest sell in the world, and fresh chives make it look and taste homemade in the best way.

- **Tier & price:** Specialty · $14
- **Makes:** one boule or batard
- **Difficulty:** Easy
- **Timeline:** same as the Master Loaf

Ingredients

- Master Loaf dough: 500 g bread flour (about 4 cups), 350 g water (1½ cups), 100 g active starter, 10 g salt (1¾ tsp)
- 120 g sharp cheddar (about 1 cup cubed), cut in ⅓-inch (8 mm) cubes and chilled
- 10 g fresh chives (about half a bunch), finely snipped

What changes vs. the Master Loaf

Cheese and chives go in during the 2nd set of folds.

Cubes vs. shredded, one more time: cubes win inside the loaf. Each cube melts into its own little cave, and the crumb stays open and airy. Shredded cheddar disappears into the dough, makes it greasy and dense, and can leave gummy streaks. If you love a cheesy crust, press a small handful of shredded cheddar on top *only* in the last 10 minutes of baking.

Use sharp or extra-sharp cheddar: mild cheddar gets lost in sourdough's tang.

Steps

1. Morning feed for Dolly, then Master Loaf steps 1–2. Snip the chives into the water if you want them evenly through the crumb, or keep them for lamination for bright green ribbons.
2. First set of stretch & folds.
3. **Laminate during the 2nd set:** stretch the dough thin on a damp counter, scatter the cold cheddar cubes and chives. Letter-fold and roll up.
4. Sets 3 and 4 as gentle coil folds.

5. Master Loaf steps 4–7. Tuck any cubes that peek out at shaping; exposed cheddar burns.
6. Score a single long slash. Optional: 10 minutes before the end, sprinkle 15 g shredded cheddar along the open score.
7. Bake as in step 8. Check 205–210 °F (96–99 °C).
8. Cool 2 hours before bagging.

Cost & Price

Ingredient	Amount	Cost
Master Loaf base (flour, salt, starter food)	1 loaf	$1.40
Sharp cheddar	120 g	$1.32
Fresh chives	½ bunch	$1.00
Total ingredients		**$3.72**
Packaging		$0.35
Sell at		**$14**
You keep		**$9.93**

How to sell it

- **Who buys it:** families with kids, soup-and-sandwich people, anyone who already buys your Jalapeño Cheddar and wants a milder twin.
- **Menu line to copy:** *Cheddar Chive sourdough: sharp cheddar pockets and fresh chives in every slice. Made for grilled cheese and tomato soup.*
- **Best day/season:** fall and winter, game days and back-to-school weeks.

> ***Sarah's tip: Alternate this with Jalapeño Cheddar week to week. Cheese lovers will buy both, and the kids get the one without heat.***

If it goes wrong

- **Greasy bottom:** cheese leaked through the base. Keep the seam well sealed and cubes inside.

- **Gummy around the cheese:** cubes too big or cut too soon. Go ⅓ inch and wait 2 hours.
- **Chives faded:** add them only at lamination for a greener look.