

Search through sea of online recipes leads to scallion swirly bread

[jsonline.com/story/life/food/tallgrass-kitchen/2019/01/09/search-through-sea-online-recipes-leads-scallion-swirly-bread/2473497002](https://www.jsonline.com/story/life/food/tallgrass-kitchen/2019/01/09/search-through-sea-online-recipes-leads-scallion-swirly-bread/2473497002)

Anna Thomas Bates, Special to the Milwaukee Journal Sentinel Published 7:03 a.m. CT Jan. 9, 2019

Tallgrass Kitchen



(Photo: Anna Thomas Bates)

[CONNECT](#) [TWEET](#) [LINKEDIN](#) [EMAIL](#) [MORE](#)

The internet is undoubtedly people's No. 1 resource for recipes and food inspiration.

A study called "Clicks and Cravings" by Hartman group in 2012 showed that 50% of folks interviewed learned about food from Facebook and Twitter, and another 40% used websites and blogs. I'm certain those numbers haven't decreased any in the past six years.

But there is so much out there, it can be hard to sift through all of the noise and find what you're looking for – or encounter something truly interesting or unique. And more importantly, it's hard to locate a recipe that is well-written, tested and likely to give you a good result.

Some newspapers (including our own [jsonline.com](https://www.jsonline.com)) still have a robust food section, complete

with tested recipes. There are many recipe websites that generate professional content and therefore are amazing resources. A few of my go-tos are thekitchn.com, food52.com, leitesculinaria.com and seriouseats.com.

And then there are the pioneering food bloggers who have been at it for longer than a decade and are still going strong, many of whom have gone on to publish successful cookbooks. Think smittenkitchen.com, thepioneerwoman.com, davidlebowitz.com, mynameisyeh.com and so many more.

And while there are still new bloggers entering the scene every day, some are publishing well-thought-out content – while others, not so much.

I don't have nearly the time I used to have to comb through the layers of online recipes, but Instagram makes it easy to stumble on new gems while quickly scanning pretty photos. Sometimes one catches your eye enough to click through to the bio and dive into the poster's actual website.

This happened to me just a few days ago. Instagram was inundated with gorgeous grids of everyone's "top nine" of 2018 photos, and Joy Huang (Instagram handle @joyosity) caught my eye.

She's been at it for nine years, all of her iPhone-only photos are gorgeous, and the recipes are compelling. Her blog is the-cooking-of-joy.blogspot.com.

She uses that fun feature where at the end of every post she has a list of links of recipes she published on the same date one year ago, two years ago, etc. and I immediately got sucked in, clicking on recipe after recipe because they all sounded divine.

I immediately knew I wanted to feature something of hers, but it was difficult to choose. Her bacon fat scallion pancakes are definitely going on my "to-cook" list this year, but then I found curry turnovers, pork/cabbage/tofu dumplings, tropical pulled pork on griddled banana bread, drunken noodles and so many more.

I finally decided on pull-apart scallion swirly bread – the photo was striking, and the idea of savory swirled bread sounded delicious after all of those holiday sweets. Huang adapted her recipe from Uri Scheft's recipe for kubaneh in the "Breaking Breads" Israeli baking book (Artisan, 2016).

I wasn't able to roll my dough quite as thin as required, so my bread isn't as strikingly swirly – but I think it was just as delicious!

Anna Thomas Bates is a mother, writer and cheesemaker who lives in southern Wisconsin. Email her at tallgrasskitchen@gmail.com.

[Sign up for our Dish newsletter to get food and dining news delivered to your inbox.](#)

This recipe was adapted from Joy Huang's blog The Cooking of Joy; she was inspired by the cookbook "Breaking Breads" by Uri Scheft. It yields a visually striking, savory and soft bread

that is yummy with soup or at a weekend brunch. Huang's addition of a toasted sesame oil scallion filling is perfect.

Pull-Apart Scallion Swirly Bread

Recipe tested by [Anna Thomas Bates](#)

Makes 16 rolls

- 1 packet active dry yeast (2 ¼ teaspoons)
- 1 ¼ cups water, slightly warm
- 4 cups flour
- ¼ cup sugar
- 1 tablespoon kosher salt
- about ½ cup unsalted butter, very soft (1 stick)
- 2 tablespoons toasted sesame oil
- ½ cup finely chopped scallions (green onions)
- 1 teaspoon kosher salt
- ½ teaspoon sugar
- 2 tablespoons salted butter

Add yeast to warm water and let sit 5 minutes until foamy. In a mixing bowl, combine flour, sugar, salt and butter. Add yeast and water and stir well. Either mix with a stand mixer using a dough hook or knead by hand until dough is smooth and supple. Cover and let rise until doubled in bulk, about 30 minutes.

Divide dough into eight pieces and roll each into a tight ball. Put on a buttered plate, cover and let rise 30 minutes.



After a first rise, the dough is formed into eight balls and left to rise again. (Photo: Anna Thomas Bates)

Meanwhile, for filling, stir together sesame oil, scallions, the 1 teaspoon salt and $\frac{1}{2}$ teaspoon sugar.

Butter a flexible cutting board, or place parchment over a cutting board that is at least 11 by 17 inches. Press each ball into a rectangle, flattening the dough as thin as possible. Aim for at least 12 by 9 inches, but go further if you can.

Drizzle a tablespoon of the scallion filling lengthwise down center of dough rectangle. Still working lengthwise, fold one long edge over the filling, then fold the top over (like a business letter, but the long way). Flatten your long skinny rectangle a little more, so it's at least 4 inches wide.

From a short side, tightly roll up dough and seal the edge. Using a sharp serrated knife, cut in half across the middle.

Generously butter a 9-inch springform pan. Place each roll, cut side up, in the pan. Cover and let rise 45 minutes.



Filled dough slabs are rolled up tightly, cut in half and nestled in a springform pan for a final rise before baking. (Photo: Anna Thomas Bates)

Preheat oven to 350 degrees.

Bake 15 minutes, then reduce temperature to 325 degrees and bake an additional 30 to 40 minutes. When tops are golden brown, remove from oven. Melt 2 tablespoons salted butter and brush over tops of rolls.



Brushed with butter, the rolls end up a lustrous golden brown. (Photo: Anna Thomas Bates)

[CONNECT](#) [TWEET](#) [LINKEDIN](#) [EMAIL](#) [MORE](#)

[Share your feedback](#) to help improve our site experience!

[NEWSLETTERS](#)