

Here is my Butler's Gold loaf from this morning. Good for cottage cheese?



Very good for cottage cheese. In fact, that Butler's Gold loaf looks particularly well suited to it.

The crumb is excellent for a 40% whole-wheat loaf: moderately open but not so full of large holes that the cottage cheese will fall through, with what looks like a moist, tender interior. And that dark, substantial crust should give you a nice contrast to the cool, creamy cheese. Your fermentation looks very good, too—there's plenty of aeration without the crumb becoming wild or irregular.



extremely simple: toast a fairly thick slice just enough to crisp the surfaces while leaving the center tender, let it cool for perhaps **30–60 seconds**, then spoon the Friendly Farms cottage cheese generously over it.

I'd try the first few bites **with absolutely nothing else**. That will tell you both what you think of the cottage cheese and how it works with the slightly sweet/nutty wheat flavor of Butler's Gold.

Then I'd be tempted to try a second section with **a very good olive oil and freshly ground black pepper**. And perhaps a third with **olive oil + za'atar**. I think the latter could be terrific on this bread.

Incidentally, judging purely from the photographs, **this is a very successful first Butler's Gold loaf**. The crumb may actually be more attractive to me than a more dramatically open one would be for this flour.

All three are very good, especially when I add a little Slovenian sea salt.

