

STATE ADULT BAKING CONTEST RECIPE

Rustic Cheese & Rosemary Bread

Ingredients

3 ³/₄ to 4 cups bread flour
1 teaspoon granulated sugar
1 package dry yeast, instant, 2 ¹/₄ teaspoons

1 ¹/₄ cups warm water, 120 to 125 degrees
2 Tablespoons extra virgin olive oil
1 Tablespoon fresh rosemary chopped
1 teaspoon salt

1 ¹/₄ cups, approximately 5oz, shredded Asiago cheese (not grated), separated

¹/₄ cup, approximately 1 oz, shredded Parmigianino cheese (not grated)

Cooking spray

DIRECTIONS:

1. In a large mixing bowl, combine 1 ³/₄ cups of the flour, 1 teaspoon sugar, yeast package and stir until well mixed.
2. Add the warm water to the flour mixture slowly while beating with an electric mixer on low speed for 1 minute, stopping frequently to scrape batter from side and bottom of bowl. Cover bowl tightly with plastic wrap; let stand about 1 hour in a warm draft free area.
3. In a small cup, combine olive oil, rosemary and salt. Stir olive mixture into above flour mixture. Stir in or use an electric stand mixer with a dough hook enough of the remaining flour, ¹/₂ cup at a time, until dough is soft, leaves side of bowl and is not sticky. Cover tightly with plastic wrap; let rest for 15 minutes.
4. Place dough onto a floured surface and knead for 8 minutes, sprinkling surface with more flour if dough starts to stick, until dough is smooth and springy. Dough should not be wet or sticky.
5. Combine 1 cup Asiago and ¹/₄ cup Parmigianino cheese and knead cheeses into the dough for 3 minutes or until fully incorporated. Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl tightly with plastic wrap; let rise in a warm area for 1 hour.
6. Lightly spray a cookie sheet with the cooking spray. Gently push your fist into the dough to deflate it. Place dough on floured surface and gently shape into football-shaped loaf, about 12 inches long. Place loaf on the cookie sheet. Coat loaf with flour to prevent sticking. Cover loosely with plastic wrap; let rise in a warm place 45 to 60 minutes or until loaf has almost doubled in size.
7. Move oven racks to lowest and middle positions. Place an 8-inch square pan on the bottom oven rack; add hot water to the pan until almost full. Heat the oven to 450°F.
8. Pour a small amount of cool water into a clean spray bottle. Spray the loaf lightly with water; sprinkle with a small amount of flour. Dip a sharp thin knife into cool water and carefully cut a 1/2-inch-deep slash lengthwise down the center of the loaf. Sprinkle the remaining ¹/₄ cup of Asiago cheese into the slash.
9. Place loaf and cookie sheet in the oven and give the oven a few 'sprites' of cool water, away from the light bulb, before closing the door. Bake 10 minutes.
10. Reduce the oven temperature to 400°F. Bake 20 to 25 minutes longer or until loaf is deep golden and sounds hollow when tapped. Remove from cookie sheet to a cooling rack and cool for 30 minutes.
11. Submit the whole loaf (do not cut) on a plate or covered cardboard not to exceed 1" in size around each side of bread.

Winner will compete at the Annual Meeting of the Association of CT. Fairs, Inc., in October or November. As part of this the Wapping Fair will pay for the banquet dinner of the winner and a guest.