

*Country bread*  
Pain de Campagne

Yield: 1 large round loaf, approximately 1 1/2 pounds

*"Riser"*

- 2/3 ounce fresh baker's yeast (preferred) or  
1 1/2 envelopes active dry yeast *- not quick*
- 1/2 cup lukewarm water
- 1 1/2 pounds all-purpose flour, sifted
- Plus, flour for flouring the top of the loaf
- 2 scant teaspoons salt
- Oil for oiling the baking sheet

*can add  
cinnamon*

1. In a bowl, dissolve the yeast in the 1/2 cup of warm water. Add 1/2 cup of the flour, and mix until smooth. *pinch sugar*
2. Cover the bowl with a cloth or with plastic wrap, and put it in a warm place. Let the mixture rise until it doubles in volume -- about 25 to 30 minutes.
3. Put the remaining flour in the bowl of an electric mixer. Add the salt and the risen mixture. Mix in 1 1/2 cups of water. Using the hook attachment, mix at slow speed until the dough is smooth, and starts to pull away from the sides of the bowl -- about 8 minutes.
4. Remove the bowl from the mixer, cover it with a cloth or with plastic wrap, put it in a warm place, and let the dough rise until it doubles in volume -- about 40 minutes.
5. Punch the dough down. Knead it briefly in the bowl with your fingers. Shape it into a large round loaf. Lightly oil a pastry sheet, and put the loaf on the sheet. With a knife, cut a cross in the surface of the loaf. Put the loaf in a warm place, covered, until it doubles in size again.
6. Preheat the oven to 400°.
7. Brush the top of the loaf very lightly with water, and sprinkle it lightly with flour. Put the loaf in the preheated oven, and bake for 40 - 50 minutes. The bread is ready when it is browned and nicely crusted, and when tapping it produces a hollow sound.

*proof/rise in oven w/ small metal bowl water @ 150°*

*1/2 way thru baking - throw coffee cup water on bottom of oven + close door*

*OR Spray bottom of oven 2-3 times*

## Pain de Noix

Yield: 1 loaf, approximately 1 1/2 pounds

- 2/3 ounce fresh baker's yeast (preferred), or
  - 1 1/2 envelopes active dry yeast
  - 1 cup milk, lukewarm
  - 1 egg, beaten
  - 1/2 tablespoon sugar
  - 2 cups all-purpose flour, sifted
  - 1 cup chopped walnuts
  - 1/2 teaspoon salt
- unsalted butter for buttering the loaf pan

*1/2 tsp salt  
w/flour*

1. In a bowl, dissolve the yeast in the milk. Stir in the beaten egg. Add the sugar, flour, walnuts, and salt. Stir the dough vigorously with a wooden spoon for about 10 minutes.
2. Put this mixture in a buttered loaf pan, approximately 7 inches by 3 inches. Put the loaf pan in a warm place, cover it with a cloth or with plastic wrap, and let the dough rise for 30 minutes.
3. Preheat the oven to 300°.
4. Bake in the preheated oven until golden brown -- about 35 minutes.

*glass or metal pan*

## Tomato Bread

- 1 1/2 pounds warm water
- 4 pounds bread flour
- 3 tablespoons dry yeast
- 3 tablespoons salt
- 2 tablespoons oregano, dry
- 1/2 cup basil, fresh - *5/8c worth*
- 1 1/2 cups olive oil
- 2 cups tomato paste

*3 T Super*

1. Combine all dry ingredients in a mixing bowl.
2. Dissolve the yeast in warm water.
3. Add tomato paste and olive oil
4. Pour all at once into the bowl.
5. Mix at a slow speed for about 10 - 15 minutes.
6. Roll out dough.
7. Allow to rise.
8. Bake at 325° for approximately 20 minutes.

Should  
can 1/2

## Foccacia Dough

- 7 1/2 cups  
quick mix
- 3 1/4 Pounds all purpose flour
  - 1 1/4 oz. dry yeast (2 oz. fresh)
  - 2 1/2 cups warm water
  - 1 cups white wine
  - Pinch Sugar
  - 1/2 oz. salt
  - 1/4 cup olive oil
  - 1 T. chop sage or rosemary  
or basil

Foil Recipe doesn't  
fit in kitchenaid

w/ hook

1. In a bowl combine yeast, sugar and water.
2. In a separate bowl, mix all the dry ingredients.
3. Add to the dry ingredients water, wine and 1/2 the oil.
4. Mix in the yeast. 8-10 minuts low speed
5. In a warm place, let rise - twice.
6. Scale 3 oz. or 6 oz.

~~8-10 minutes~~ 10-15

Use for:

Pizza, bread, hamburger buns  
1/2 amt rise again

roll on surface in hand water, over  
propane, then bake

375 oven

## Basic Pasta

- 4 c. all purpose flour
- 4 large eggs
- 4 t. olive oil
- salt
- 1 t. water

in large dough in rolls  
let out reproof  
then bake

1. Combine all ingredients in a bowl.

Rest 30 minutes