

# RECIPES

From page 10.

## Whole-Wheat Pesto Foccacio

- 2/3 cup water
- 2 tbsp olive oil
- 1 tsp salt
- 1 cup bread flour
- 1 cup whole-wheat flour
- 1 1/4 tsp yeast
- 1/4 cup prepared pesto
- 2 tbsp pine nuts or chopped walnuts

**Method** — Put all but the last two ingredients in bread pan in order suggested by machine instructions. Set for whole wheat dough. Start.

When ready, punch down on lightly floured board. Let rest a few minutes, then roll into a round shape about 1/2-inch thick.

Put dough on baking sheet sprinkled with cornmeal. Spread pesto on top and sprinkle with nuts.

Bake at 400F about 20 minutes.

## Braided Brioche

- 1/4 cup milk
- 2 eggs
- 6 tbsp butter, at room temperature
- 3 tbsp sugar
- 1/2 tsp salt
- 2 cups bread flour
- 1-1/2 tsp yeast
- Topping — 1 egg yolk
- 1 tsp water
- 2-3 tbsp sliced almonds

**Method** — Put dough ingredients in bread pan in order suggested by machine instructions. Set for dough. Press start. When dough is ready, punch down on lightly floured board. Let rest few minutes. Cut into three pieces. Roll between your hands to form thin ropes, 15 inches long for small loaf, 18 to 20 inches for large. Put three ropes on lightly buttered baking sheet.

At one end, pinch three ends together and braid loosely, pinching ends at bottom. Make a wash of yolk and water, lightly beating. Paint wash on top of bread and sprinkle with almonds. Cover and let rise 45 to 60 minutes in a warm place. Place in preheated 350F oven and bake 30 to 50 minutes.

## Focaccia

*From No Need to Knead: Basic dough for flatbreads or loaves.*

- 2 cups lukewarm water
- 2 tsp active dry yeast
- 4 cups unbleached bread flour
- 2 to 3 tsp salt
- 2 to 3 tsp olive oil
- 2 tbsp chopped fresh rosemary
- 1 tsp kosher or sea salt

**Method** — Measure water into large bowl. Sprinkle yeast over water and stir until dissolved. Stir in 2 cups of flour and salt and stir briskly until smooth, about 2 minutes.

With wooden spoon, stir in remaining 2 cups flour for 2 minutes longer. The dough will be fairly wet and sticky, but when it pulls away from the sides of the bowl and forms loose ball, it has been stirred sufficiently. If it seems too sticky, stir in 1/4 to 1/2 cup of flour.

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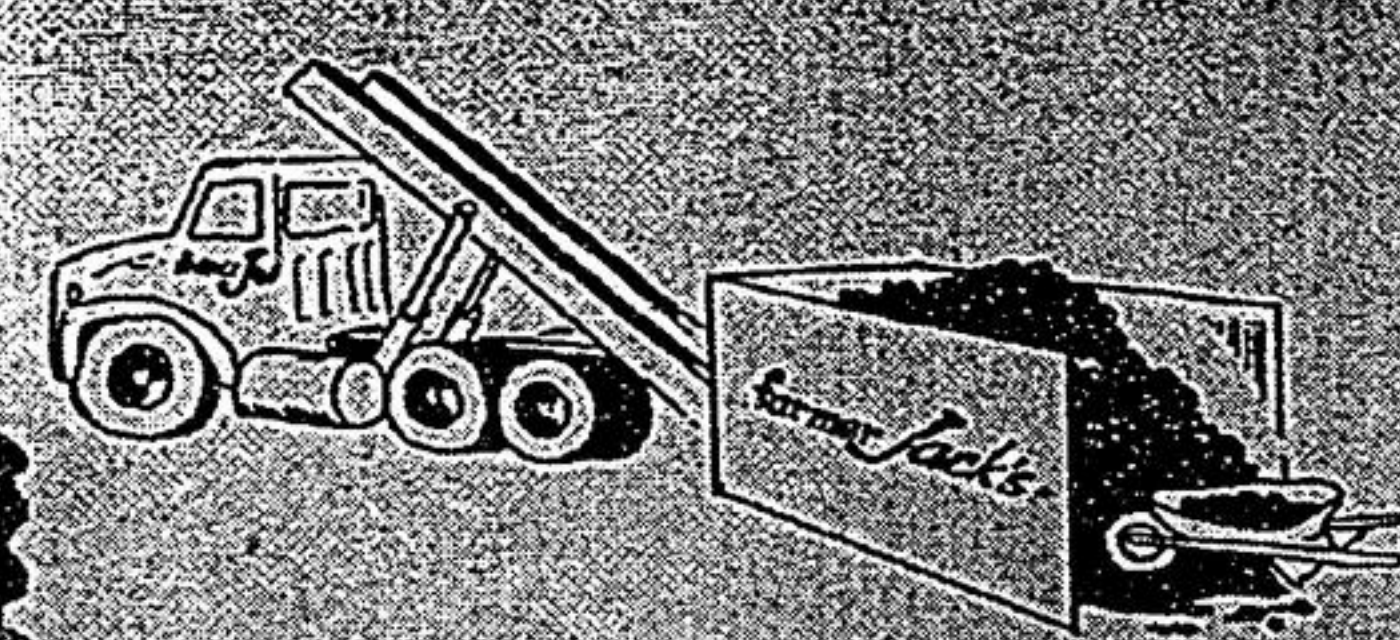
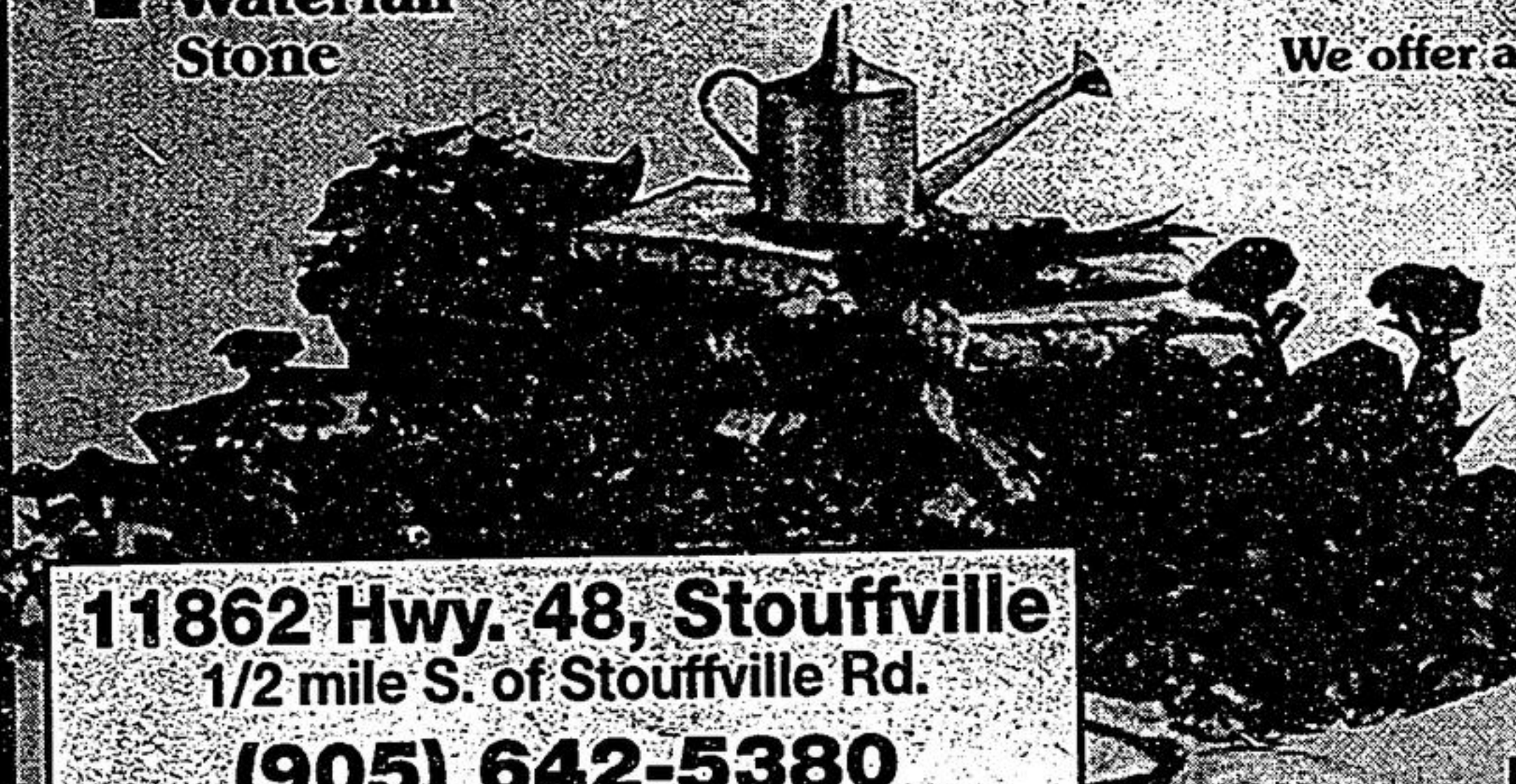
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