

## ITALIAN PAN BREAD – Part I

Addictive and delicious. This recipe has been with us since the beginning.  
It's a winner any way you want to serve it.

Kit includes containers A-D, plus a small portion of flour for flouring your work surface where called for.  
The total time from start to finish can range from 3-5 hours depending on which method you use.

### STAND MIXER METHOD:

- 1) Using a clean bowl of your stand mixer, combine the flour/dried herb mixture (high gluten flour, all-purpose flour, dried oregano, dried rosemary and dried thyme-part A). Use the dough hook and mix the ingredients together on low speed.
- 2) While that is mixing, add the yeast, salt and sugar mixture (part B) and continue to mix on low speed until everything is incorporated, approximately 2 minutes.
- 3) Once everything is evenly combined, add 1 cup + 4 tablespoons warm water and 2.5 tablespoons from the container olive oil (part C) to the mixer and continue to mix on low speed for 2 more minutes. Reserve remaining 1 tablespoon of olive oil for later use.
- 4) Increase the speed to medium and continue to mix for 6 more minutes.
- 5) Remove from the mixer and roll into a cylinder shape and cover loosely with a clean kitchen towel and set aside in a warm spot in your kitchen for 3-12 minutes or until the dough becomes soft and the surface is smooth.
- 6) Continue to step 7.

### HAND MIX METHOD:

- 1) To mix by hand, add in Parts A and B (flour, dried herbs, yeast, sugar, salt) into a large bowl and whisk well to combine.
- 2) Add 1 cup + 4 tablespoons warm water and 2.5 tablespoons from the container olive oil (part C) to the dry ingredients and use a wooden spoon or spatula to combine. Reserve remaining 1 tablespoon of olive oil for later use.
- 3) Combine all ingredients until a shaggy dough forms and most of the dry ingredients are incorporated with the water/olive oil.
- 4) Flour your work surface with the additional flour we packaged for you. A large cutting board or clean kitchen counter works great. Once the dough forms into a rough ball, remove from the bowl onto your floured surface.
- 5) Fold and knead the dough for at least 6-8 minutes. Tag team this process and have a family member or friend swap in half way through!
- 6) Once well combined, roll into a cylinder shape and cover loosely with a clean kitchen towel and set aside in a warm spot in your kitchen for 3-12 minutes or until the dough becomes soft and the surface is smooth. Continue to Step 7.

## ITALIAN PAN BREAD – Part II

### CONTINUATION FROM METHODS ABOVE:

- 7) While your dough is resting, lightly spray a 13"x9" metal cake pan or a 10" x 15" bake tray with pan spray or if you have vegetable oil, apply a light coating over the entire surface, including the edges. You can then also apply use parchment paper if you have it. Alternately you can dust semolina flour or cornmeal over the vegetable oil as well if you have it on hand. This will help keep the dough from sticking and provide a bit of a crunch on the bottom crust of your finished bread.
- 8) Once the dough is rested, punch out all of the excess air that has formed using your fist or the palm of your hand. This step is to remove any big air pockets that form during the baking. Air pockets that are too large can cause uneven holes in the crumb of your bread (too many large holes) or form bubbles that burn on the crust of your finished bread.
- 9) Form the dough into a rectangle that resembles the shape of your bake tray, use a rolling pin if you have one. If you don't have a rolling pin, a clean straight-sided wine bottle is a good stand-in! Carefully place the dough onto the tray and roll out the dough all the way to each edge, completely filling your tray. Ensure that the dough gets all the way to the edges of the tray (you can use your hands to gently stretch and pull on the corners and sides). Or you can easily just use your hands to stretch and pat the dough into the shape of your tray as shown in the video.
- 10) Use a fork or if you have a rolling pie docker, poke holes all over the surface of the dough. This step is to remove all of those bigger air pockets and to allow all the flavour of the olive oil (in step 11) to get in while baking.
- 11) Pour the remaining olive oil (from Part C) over the entire surface of the dough, making sure you cover all the nooks and crannies. Have a little fun and use your hands to spread the oil over the surface or use a pastry brush if you have one. Evenly sprinkle your desired amount of coarse salt (part D) over the dough. Feel free to use less if you prefer a less salty final dough. It's easier to add more salt rather than remove salt, so keep that in mind.
- 12) Lightly cover once again with greased cling film/plastic wrap and allow it to sit in a warm environment (see note\*\*) for 10-30 minutes. The dough should roughly double in height or at least rise to about 1.25 - 1.5" once it's ready to bake. If dough has not quite doubled, allow to keep rising in 10 minute intervals up to an hour.

*\*\*Note: To create a warm, consistent environment in kickstarting the proofing process, preheat the oven to 150°F and place bread in oven (with no plastic wrap cover). Turn off the oven and use that to proof your dough. Don't forget to remove the rising dough before you preheat the oven for the next step of baking the pan bread.*

- 13) While the dough is proofing, preheat your oven to 350°F.
- 14) Once the dough has fully risen, remove the plastic wrap covering the bread very gently to ensure no ripping occurs, (it can get gooey here) and place into the preheated oven and bake for 15 - 30 minutes. The time will vary depending on the power of your oven. Check after the first 15 minutes. When the Pan Bread is done, it will sound hollow when tapped in the center and the crust will be light golden brown and crisp.
- 15) Carefully transfer the bread to a wire resting rack to allow it to cool. Once cooled, either cut with a knife or get in there with your hands and tear it apart - rustic style! We love dipping our pan bread into olive oil and balsamic vinegar. Enjoy!