



Recipes by Peter

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NO KNEAD ASIAGO CHEESE, OLIVES and SUNDRIED TOMATO BREAD!



Equipment Needed:

A medium size bowl. Some simple kitchen utensils. A Dutch Oven. A regular oven. Oven Mitts.

Ingredients:

- * 12-14 OZ Tap Water
- * 1 ½ Teaspoons of Yeast (Bread machine yeast or rapid rise yeast) **
- * 1 ½ Teaspoons of Salt (I use ordinary table salt)
- * 1 Teaspoon Italian Seasonings
- * 1 Teaspoon White Sugar
- * 2 Tablespoons of Olive Oil
- * 3 ½ Cups of Bread Flour
- * 6 Oz Asiago Cheese, Cubed
- * 1 ½ Cups Green Olives, Pitted, Torn into Pieces
- * 2 OZ Sundried Tomatoes in Oil, Drained

Preparing the Dough

Pour the 12 OZ water into the bowl.

Sprinkle 1 ½ Teaspoon of yeast into the bowl on top of the water.

Sprinkle 1 ½ Teaspoons of Salt into the bowl.

Put 1 Teaspoon of Sugar, and the Italian Seasonings into the bowl.

Pour in 2 Tablespoons of Good Olive Oil

Mix all ingredients well with a whisk.

Put the 3 1/2 Cups of bread flour into the bowl. Be sure to scoop and then level off the measuring cup.

Using the stick end of a spatula stir the flour into the water mixture to start to hydrate the flour.

Once you have the flour starting to hydrate add the cheese, and olives. Continue to mix the dough a bit more and then add the sundried tomatoes and mix the dough forms a shaggy ball. **Note: You may need an ounce or two more water if the dough is too dry. Add one ounce at a time, no more than 2 additional ounces.**

Using the spatula, reach under the dough to bring the dough on top of itself and press down. Do this four times as you turn the bowl. This helps to mix the dough a bit better.

Cover the bowl with plastic wrap and let the bread proof for 1 1/2 hours in a countertop oven with proofing feature, or in the microwave with the light turned on (do not start the microwave.)

Once the first proofing is completed use the stick end of the spatula and degas the dough. Put the stick end of the spatula in the dough and mix the dough a bit in the motion a stand mixer would make.

Turn on the Oven

Place the Dutch Oven into the regular kitchen oven and set the baking temperature to 475 degrees. Turn on the oven. Let the cooking vessel and regular oven heat up to 475 for at least 45 minutes.

While the Oven Heats

Take a piece of parchment paper and place it on the counter. Sprinkle a bit of flour over the parchment paper. Roll the dough out of the bowl onto the floured parchment paper. The dough will be very sticky. Sprinkle a little flour on the dough and onto your hands.

Fold the dough over itself 4 times grabbing one side and then folding it onto the top of the dough.

If using a round Dutch Oven, use a round bowl to help shape the dough.

If you are using an oblong baker shape the dough into more of an oblong (slipper) on the parchment paper.

If using a round Dutch Oven use the parchment paper to pick up and move the dough into the bowl you were using to mix the dough (the bowl needs to be clean obviously) and use this bowl to help the dough maintain it's round shape.

Second Rise

As the oven preheats cover the dough with a clean kitchen towel and let the dough rise for an additional 30 minutes.

Baking Time

Once the Dutch Oven or Oblong Baker has reached 475 degrees in the regular oven using thick pot holders take it out and set it on the counter. Be sure to use a trivet to set the pot on because it's going to be 475 degrees.

Using the parchment paper as a sling place the dough into the vessel. Cut an X into the round dough so that steam can escape, or make a slice into the center of the oblong dough so the steam can get out.

Put the lid back onto the baking vessel.

Move the Dutch Oven to the regular oven using the middle rack.

Close the oven door and let the dough/bread bake at 450 for 30 minutes (covered.)

After 30 minutes of baking using pot holders take the Dutch Oven/Oblong Baker out of the oven, remove the lid and place the oven back into the regular oven for 10-15 additional minutes, depending upon how dark you want your bread to be. Darker bread means a crispier crust.

Once the last 10-15 minutes have passed you can remove the vessel from the oven.

You can remove the bread from the vessel and let the bread completely cool.

Once the bread has **completely cooled** you can slice the bread and serve.

Have any questions? Email me at peter@cookingwithpeterok@gmail.com