

RECIPE RUSTIC CHEESE & ROSEMARY BREAD

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INGREDIENTS

3-3/4 to 4 cups bread flour	1-1/4 cups warm water,
1 teaspoon granulated sugar	120 to 125 degrees
1 package dry yeast,	2 Tablespoons extra virgin olive oil
instant, 2-1/4 teaspoons	1 Tablespoon fresh rosemary, chopped
Cooking Spray	1 teaspoon salt
1-1/4 cups, approximately 5 oz, shredded Asiago cheese (not grated), separated 1/4 cup, approximately 1 oz, shredded Parmigianino cheese (not grated)	

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 cut 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 cut Parmigianino cheese and knead cheese 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 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 cut of Asiago cheese into the slash.
9. Place loaf and cookie sheet in the oven and give the oven a few spritzes 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 cooking 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.