

## TRADITIONAL ITALIAN BREAD

### ALTERNATIVE BAKING METHOD

#### WHAT YOU NEED:

1. Pizzaville's Traditional Italian Bread Dough:
  - Do not freeze. Keep refrigerated until use. Use dough within 24-48 hours for best results.
2. Parchment Paper
3. Plastic Wrap
4. Clean Kitchen Towel
  - To use to keep dough warm during proofing.
5. All Purpose Flour
  - Alternative: Olive Oil
6. Rimmed Baking Sheet
  - Sheet should be at least 9" x 13" or larger



#### INSTRUCTIONS:

1. Please keep dough refrigerated until ready to begin bread baking process.
2. When ready to start, remove dough from refrigerator.
3. Lightly dust a hard surface with flour. If you do not have flour, lightly oil the surface with olive oil.
4. Remove dough from original plastic bag. Place the dough on the lightly flour-dusted (or oiled) surface. **Do not knead, stretch, or shape the dough.**
5. Loosely cover the dough with plastic wrap and the clean kitchen towel.



6. Allow the dough to proof, covered, at room temperature for 4-5 hours. Time varies depending on the temperature and humidity of the environment.

For tips and tricks on proofing, visit [pizzaville.ca/howtodoughit](http://pizzaville.ca/howtodoughit)

7. When your dough is proofed, set your oven to 425°F (218°C) on bake (or Convection Bake if your oven has this setting).



8. REMOVE the kitchen towel and plastic wrap from the dough.
9. Score the top of the dough with a sharp knife (preferably a serrated knife) into a cross or an X.

10. Cut a sheet of parchment paper the width of your baking sheet for your dough to sit on during baking.
11. Take your rimmed baking sheet and invert it (turn upside down). Place the parchment paper on top of the inverted baking sheet.



12. Lift dough gently by sliding both hands (palms up) under the bottom of the dough and gently place the dough onto the parchment paper on the inverted baking sheet.



13. Apply a light dusting of flour (alternative: light coat of olive oil) to the top of the dough.
14. Place baking sheet on middle rack in oven. Bake at 425°F (218°C) for 30-40 minutes or until desired colour.

**Exercise caution when operating close to hot surfaces.**

15. Remove baking sheet from oven, with oven mitts. The bread can remain on the parchment paper while it cools but should be transferred to a cooling rack. With bread still on the parchment paper, grab the sides of the paper with oven mitts, and transfer to a cooling rack for a minimum of 45 minutes before cutting and serving. If you don't have a cooling rack, let cool on clean cutting board, baking sheet or plate.

\*Different ovens may require slight timing adjustments. NOTE: 190°F (87°C) is the safe internal temperature for bread. Be patient - bread baking is an art and takes practice and time to perfect!