

LOAF BREAD

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. Olive Oil
3. Plastic Wrap
4. Clean Kitchen Towel
 - To use to keep dough warm during proofing.
5. Oven-Safe Loaf Pan
 - Recommended size: 5"W X 9"L X 2.5"H



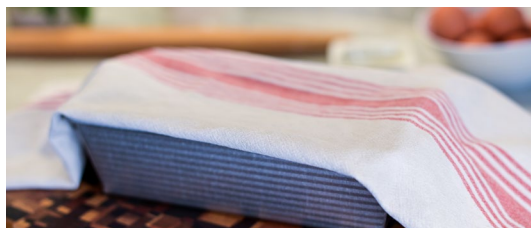
INSTRUCTIONS:

1. Please keep dough refrigerated until ready to begin bread baking process.
2. When ready to start, remove the dough from the refrigerator and remove from original plastic bag. Place dough on a lightly oiled (olive oil) or flour-dusted hard surface.
3. Using your hands, gently form the dough into a 'log-shape'. **Do not knead, stretch or overwork the dough.**
5. Loosely cover the loaf pan with plastic wrap and then place a clean kitchen towel on top.



4. Gently place the log-shaped dough in a lightly oiled (olive oil) Loaf Pan.

IMPORTANT: When handling the dough, avoid pinching or grabbing as this will result in uneven rise during the bake.



6. Allow dough to proof, covered, at room temperature. This normally takes 4-5 hours, depending on the temperature and humidity of the environment.

For tips and tricks on proofing, visit pizzaville.ca/howtodoughit
7. When your dough is proofed, set your oven to 475°F (250°C) on **bake** (or **convection bake** if your oven has this setting).
8. Once oven reaches temperature 475°F (250°C), allow oven to remain at temperature for 10-20 minutes.
9. Before placing the loaf pan in the oven, REMOVE the kitchen towel and plastic wrap and reduce oven temperature to 425°F (218°C). Place loaf pan, UNCOVERED, on the bottom rack of your oven.
10. Cook for roughly 30 minutes* (top should be golden brown).
11. Safely remove loaf pan from oven, with oven mitts, and lift bread out of pan. Use a spatula or flipper to assist removal. Place bread on cooling rack for a minimum of 45 minutes before cutting. If you don't have a cooling rack, cool on a clean cutting board, baking sheet or plate.

*Different ovens may require slight timing adjustments. NOTE: 200°F (93°C) is the safe internal temperature for bread. Be patient, bread baking is an art and takes practice and time to perfect!

