

TRADITIONAL ITALIAN 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. **All Purpose Flour**
 - Alternative: Olive Oil
3. **Plastic Wrap**
4. **Clean Kitchen Towel**
 - To use to keep dough warm during proofing.
5. **Oven-Safe Pot & Lid***
 - Must be stainless steel or cast iron (no plastic or glass elements)
 - Pot should be at least 9" diameter or greater

Don't have an oven-safe pot & lid? No problem! Visit pizzaville.ca/howtodoughit for alternative baking methods



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.
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. Lift dough gently by sliding both hands (palms up) under the bottom of the dough and gently place the dough into your oven-safe pot.



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

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

7. When your dough is proofed, set your oven to 450°F (230°C) on **bake** (or **convection bake** if your oven has this setting).



11. Apply a light dusting of flour (or olive oil) to the top surface of the dough.
12. Cover pot with oven safe lid and place on the middle rack inside the oven.
13. Bake at 450°F (230°C) for 30 minutes. Refrain from lifting lid during this time.

Exercise caution when operating close to hot surfaces.

14. At the 30 minute mark, reduce oven heat to 400°F (205°C) and safely remove lid with oven mitts. Let bake, uncovered, for an additional 10-15 minutes, or until desired color*.
15. Remove pot from oven, with oven mitts, and lift bread out of pot. Use a spatula or flipper to assist removal. Place bread on 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: 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!