



COOKING CLASSES
AT SUR LA TABLE

ARTISAN BREADS AT HOME

WITH CHEF BRIEA N.

ROSEMARY AND ROASTED GARLIC FOCACCIA

Yield: 1 pan of focaccia

A close cousin to pizza, focaccia is made from high-gluten flour, salt, oil, yeast and water. Typically baked as wide, flat sheets, focaccia is dimpled on top and coated with olive oil, herbs and salt. Focaccia can also be used as a base for pizza or split to make sandwiches.

*3 cups warm water (105° to 115°F)
2 tablespoons instant dry yeast
1/4 cup sugar
2 pounds plus 8 ounces unbleached all-purpose flour, divided
2 teaspoons kosher salt*

*Roasted garlic:
1 head garlic, halved crosswise
1 tablespoon extra-virgin olive oil
Sea salt*

*1/3 cup extra-virgin olive oil, plus more for coating the sheet pan
1/2 cup fresh rosemary leaves
1 tablespoon sea salt*

- 1. Action:* In a large mixing bowl, dissolve the yeast in warm water and allow to sit for 5 to 10 minutes, or until mixture is foamy. If mixture doesn't foam, discard and start again with a new batch of yeast.
- 2. Add the sugar, 2 pounds of flour, and salt and mix either by hand or with a stand mixer fitted with a paddle attachment until the mixture is thoroughly blended. Turn the dough out onto a floured surface, and knead until smooth and elastic, about 5 minutes. Add remaining flour as necessary to keep the dough from sticking, but it should remain soft. Form the dough into a ball, transfer to a large, oiled mixing bowl, and turn it to coat the dough with oil. Cover bowl with plastic wrap and allow the dough rise in a warm place until it doubles in bulk, about 1 1/2 hours. The dough may be made up to this point, punched down, kept covered and chilled overnight. Allow the dough to return to room temperature before proceeding with the recipe.*
- 3. To roast garlic:* Preheat oven to 400°F. Place the garlic halves, cut side up, in a small shallow baking dish. Brush each half with olive oil and season with salt. Cover dish tightly with aluminum foil and transfer to the preheated oven. Roast garlic until golden and soft, 45 to 50 minutes. Remove dish from oven, uncover, and set aside until garlic is cool enough to handle. Squeeze roasted garlic cloves into a small bowl, lightly mash, and set aside. Turn off the oven.
- 4. Press the dough evenly into a well-oiled rimmed baking sheet and let it rise in a warm place, covered loosely, for 1 hour or until almost doubled in bulk. Combine 1/3 cup oil, roasted garlic and rosemary leaves in a small mixing bowl and set aside.*
- 5. Increase oven to 450°F. Using your fingertips, dimple the dough evenly across the surface to make 1/4-inch deep indentations. Using a silicone pastry brush, coat the focaccia with the herb oil and sprinkle lightly with sea salt. Place in preheated oven and bake until the top is golden brown, 20 to 25 minutes. Allow the focaccia to cool in the pan on a wire rack and serve warm or at room temperature, or split for sandwiches if desired.*

RUSTIC DUTCH OVEN FRENCH BREAD

Yield: 3 or 4 loaves, depending on size

*3 cups lukewarm water, about 105°F
32 ounces King Arthur unbleached all-purpose flour
1 tablespoon sea salt
1 1/2 tablespoons instant yeast
1/4 cup whole milk, for brushing*

1. Combine all of the ingredients in a large mixing bowl, or a large (6-quart) food-safe plastic bucket.
2. Mix and stir everything together to make a very sticky, rough dough. If you have a stand mixer, beat at medium speed with the beater blade for 30 to 60 seconds. If you don't have a mixer, just stir-stir-stir with a wooden spoon or dough whisk until everything is combined.
3. *Let the dough rise:* If you've made the dough in a plastic bucket, you're all set – just let it stay there, covering the bucket with a lid or plastic wrap; a shower cap actually works well here. Transfer the dough to a large bowl as it will rise significantly. There is no need to grease the bowl, though you can if you like; it makes it a bit easier to get the dough out when it's time to bake the bread. Cover the bowl and let the dough rise at room temperature for 2 hours. Then, refrigerate it for at least 2 hours, or for up to about 7 days. (If you are pressed for time, skip the room temperature rise and stick it right into the fridge.) The longer you keep the dough in the fridge, the tangier it'll get; if you chill it for 7 days, it will taste like sourdough. Over the course of the first day or so, it'll rise and then fall. That's OK; that's what it's supposed to do.
4. When you're ready to make the bread, sprinkle the top of the dough with flour; this will make it easier to grab a hunk. Grease your hands and pull off about 1/4 to 1/3 of the dough – a 14 ounce to 19 ounce piece, if you have a scale. It'll be about the size of a softball or a large grapefruit.
5. Transfer the sticky dough onto a floured work surface and round it into a ball or a longer log. Don't fuss around trying to make it perfect; just do the best you can.
6. Place the dough on a piece of parchment. Sift a light coating of flour over the top; this will help keep the dough moist as it rests before baking.
7. Let the dough rise for about 45 to 60 minutes. It won't appear to rise upwards that much; rather it'll seem to settle and expand. Preheat your oven with the Dutch Oven large enough to accommodate the bread to 450°F while the dough rests. Place a shallow metal or cast iron pan (not glass, Pyrex or ceramic) on the lowest rack and have 1 cup of hot water ready to go.
8. When you're ready to bake, take a sharp knife and slash the bread 2 or 3 times, making a cut about 1/2-inch deep. The bread may deflate a bit; that's OK, it'll pick up right in the oven. Using a silicone pastry brush, lightly brush the loaf with milk.
9. Transfer the bread to the Dutch oven and place in the oven. Carefully pour the 1 cup of hot water into the shallow pan on the rack beneath. It'll bubble and steam; close the oven door quickly.
10. Bake the bread until it is a deep, golden brown, 25 to 35 minutes. Remove the bread from the oven and cool it on a rack. Store the leftover bread in a plastic bag at room temperature.

Recipe used with permission from King Arthur Flour

HOMEMADE SALTED BUTTER

Yield: about 1 cup

Making butter is a simple process of separating cream solids from the milk. Enjoy it while it's fresh because the butter won't keep for long because there are no preservatives to keep it from turning sour.

2 cups heavy whipping cream

Sea salt

1. Add cream to a stand mixer fitted with a wire attachment and beat until lumps of butter form, 5 to 10 minutes (start on low speed and increase to medium). Pour off the buttermilk into a container (you can use it for baking).
2. Remove lumps of butter and rinse with ice cold water until water runs clear. Knead in salt to taste.