



PANE SICILIANO

(Crusty Italian Bread)

This is a wonderful and simple Italian country bread. Using a small amount of Semolina gives this bread a unique flavor and texture straight from Sicily. Variation for a traditional focaccia follows.

2 cups water, preferably spring
water, about 95° F
1 1/2 TBSP kosher salt
2 TBSP olive oil
1/2 cup semolina

1 package instant dissolving dry
yeast (2 1/4 teaspoons)
5 to 6 cups unbleached all-purpose
flour

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Olive oil for brushing
Sesame seeds

Semolina
Water in a spray bottle

Put the warm water, salt and olive oil into a large mixing bowl. Add the semolina and 2 cups flour and the yeast. Mix thoroughly. Add the remaining flour, one-cup at a time, until the dough just starts to pull away from the sides of the bowl. Turn out onto a very well floured surface and knead the dough for about 10 minutes. The dough should be soft, moist and slightly sticky.

Place the dough into a lightly oiled bowl, turn to oil all sides, cover with plastic wrap and a clean towel and let rise until doubled, 40 minutes to 1 hour.

Note: For focaccia see page 2.

Turn out onto a lightly floured surface WITHOUT punching down. Pat dough flat and divide the dough in half for good sized loaves or into 4 pieces for bread bowls. Shape into 2 or 4 round loaves. Let them rise, on a well floured surface, covered with lightly oiled plastic wrap for 30 minutes to 1 hour in a moderately warm place until nearly doubled.

45 minutes before the dough is fully risen, preheat oven with a baking stone to 475°F.

Transfer risen loaves to a peel or back of a baking sheet that has been well sprinkled with semolina. Brush tops with olive oil, sprinkle with sesame seeds and slash top with a sharp knife. Gently slide loaves onto stone and add steam (see *Semolina Bread sheet for steam options*). Immediately reduce the temperature to 420°F and bake until golden, about 35 to 40 minutes (interior temperature 200-205° F).

Cool on racks at least 20 minutes before cutting.

Focaccia alla Ligure

(Ligurian Focaccia)

After dough has risen, turn it out, gently, onto a well floured surface – do not punch down or handle roughly. Pat out into a rough rectangle.

Divide dough in half and transfer each half to a semolina coated baking sheet or pizza pan. Lightly oil your hands and press the dough to about 1/2-inch thick. You may have to wait for 5 minutes to let the dough relax and it will stretch easily.

Brush the tops with olive oil and dimple with your finger tips. Sprinkle with kosher salt or sea salt. Cover the doughs with lightly oiled plastic wrap and let rise 30 – 40 minutes, until nearly doubled.

Meanwhile, preheat the oven with a baking stone in it to 475°F.

Place the pans on the baking stone and bake in the preheated oven for 18 - 20 minutes, or until golden on the top and bottom and lightly crisp.

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Stuffed Focaccia

Using the entire Pane Siciliano dough batch, rolling it out until it's nearly double the size of a half sheet pan.

Note: A half sheet pan measures 13x18-inches and the dough will be almost 18x24-inches.

Sprinkle half of the dough with: about 2/3-cup of well caramelized sweet onions, 1/2-cup toasted and chopped walnuts and 2/3-cup blue or gorgonzola cheese. Fold dough in half to cover onion/walnut/cheese and place in a semolina coated half sheet pan. Brush the tops with olive oil and dimple with your finger tips to push the dough to the sides of the pan. Sprinkle with kosher salt or sea salt. Cover the dough with lightly oiled plastic wrap and let rise 30 – 40 minutes, until nearly doubled.

Meanwhile, preheat the oven with a baking stone in it to 475°F.

Place the pans on the baking stone and bake in the preheated oven for 20 minutes, or until golden on the top and bottom and lightly crisp.