



# Bread Machine & Baking Videos with Ellen Hoffman

## Ellen's Bread Machine Italian Bread

1

- 280 g water
- 50 g olive oil
- 540 High Gluten Flour (you can use bread flour but you will not have the same chewy texture. You can try adding 10 g of vital wheat gluten to bread flour.)
- 30 g sugar
- 9 g salt
- 6 g SAF Instant yeast (or bread machine yeast which is instant yeast)

This is a 2 pound recipe.

If you are baking in the bread machine, try medium crust. You will not get quite the same chewy, crunchy crust if you bake in the machine, but it will still be delicious.

If you are baking in the oven, here are the instructions.

When dough course completes, take dough out of machine and put on very lightly floured surface.

Form into an oval, then create dull points at each end until it resembles a football shape and transfer to a parchment lined baking sheet.

Using a lame, razor blade, or very sharp knife, make 4-5 slashes in the dough going across short sides

Put in oven on Proof setting (85 degrees) for 45 minutes.

If you don't have a proof setting on your oven, turn on oven to lowest temp for one minute and turn it off. **DO NOT LEAVE OVEN ON FOR MORE THAN ONE MINUTE IF YOU ARE USING THIS METHOD.**

Let rise for 45 minutes.

Take out of oven and set on counter.

Before preheating oven to 350, set an oven proof pan filled about half-two thirds filled with water. I used doubled foil pans.



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2

Put the pan of water on a rack lower than the rack you'll bake the bread on.

Preheat oven to 350 degrees and make sure the pan of water is steaming before you put the bread in to bake.

Bake for approximately 30 minutes on one rack below middle. Check color of bread. If it's over browning, tent with foil.

Take its temperature with an instant read probe thermometer. Bake until inside of bread is 190-200 degrees.

Turn oven off. Carefully, with oven mitts, lift the bread from the baking sheet onto the oven rack. Leave bread to cool on oven rack with OVEN OFF for several hours. This will result in a wonderfully crusty chewy crust.