

Measures:

1 CUP = 150g

TBSP (tablespoon) = 12g

TSP (teaspoon) = 3g

Paneciocc

Ingredients

1 CUP of flour
4 TSP of sugar
1+1/3 TSP yeast
one egg
6 TSP of milk (+one for the cooking)
5 TBSP of melted butter
1/2 TSP salt
chocolate chips/chocolate bar pieces
to your heart content :D



Mix 1 CUP of flour, 4 TSP of sugar, 1+1/3 TSP yeast (the dried yeast used for breadmaking) in a bowl.

Add one egg.

Add 6 TSP of milk.

Then add 5 TBSP of melted butter, and take time to make it blend well in the dough.

Add 1/2 TSP salt and finally the chocolate chips/chocolate bar pieces (better if dark chocolate, around 70% cocoa).

Work the dough into a ball and let rest for 2-3 hours (the more the better). You can place it in the switched-off oven with the light on.

Work the dough into the single panbrioché, usually cylinder-shaped (with these measurements I usually make 3 medium ones or 5 small ones) and let rest for another 30/40 mins. Meanwhile heat up oven at 340°F = 170°C.

Place the breads on waxed paper and use some milk on the top to give them nice color (use just a little bit of milk or it will stick with the paper).

Cook in oven for 20-30 mins (check color - less time if you are making smaller brioches).

And there you go!

Source: Giallozafferano Blog + personal touch :)

NO-Knead Bread

Ingredients

3 CUPS Flour

1/4 TSP yeast

1 TSP salt

1+5/8 CUPS warm water

NOTE: Long growing times!!! Start day before and plan hours ;)

Mix all in a bowl, no need to knead just mix up with spoon

Grow on warm surface/spot for 15-18 hours

Add flour and fold the dough on itself couple times, and let rest in same bowl for 15/18 mins

Work the dough into a ball and place on flour-covered cloth to grow another 2 hours, covered with other floured cloth.

Preheat oven at 450°F = 230°C

Cook in high-border container with lid on for 30 mins, then another 15 uncovered.

Let rest before slicing! The crust will make cute little sounds as it cools off, if you have patience enough :)



Source: Sitka Artist in residence Eli Neuman Hammond! thanks Eli :)

Pastafrolla Cocoa Cookies!

This recipe comes from my mom, who's done it forever and gets it from an old recipe book from a 1700 tuscan cook, Artusi (see below)

Ingredients:

Butter 250g
Eggs 1+1yolk
Flour 250g
Sugar 110g
Cocoa a lot!!



In a bowl mix sugar with eggs, then add the melted butter, then the cocoa. Should become a smooth creamy base.

Add flour gradually, blending it in until you can work it with your hands and it doesn't stick to the skin anymore. Knead a little bit. Now you can either use the dough directly it or put it in the fridge, and use it later.

If you want to be creative you can make up all kinds of shapes (little spheres included, they will keep a smoother center after baking) but if -like me- you make these cookies as an easy-fast snack, you might just flatten the dough and cut it directly on the baking tray in the shapes you prefer (I really like triangles!). Make sure you go all the way through with the knife or the cuts will disappear during the baking.

Preheat oven at 335°F, and cook for 10 mins on one side. If you want them to be drier and biscuit-like, take them out, flip them and give them 5 minutes more on the other side. Otherwise, they are ready to go :)

Enjoy!!

Source: Mom Rossella, and Artusi's "Scienza in cucina e l'arte di mangiar bene"