



There's a Chef in My Kitchen, LLC

Easy Nut and Cheese Bread

Makes 1 large (about 12 inch) loaf

This recipe couldn't be easier and, except for the buttermilk, can probably be made from your pantry staples. The nut and cheese combinations are only as limited as your imagination (and palate). Of course, use common sense and take into account the texture (soft or hard) of the cheese and the flavor profile of both the cheese and nut, when adapting your ingredients. I've had great success with Danish Blue and Toasted Pecans, Fontina and Marcona Almonds, and this classic Italian combination of Parmigiano Reggiano and pistachios!



Casafina Madeira Harvest Serving Bowl & Plaid Napkins; Villeroy & Boch Crystal Goblet
courtesy www.ProperSetting.com

Ingredients:

4 cups flour
1/2 cup sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
4 tablespoons (1/4 cup or 1/2 stick) cold butter, cut into small pieces
1/2 cup coarsely chopped or grated Parmigiano Reggiano cheese
1/2 cup coarsely chopped roasted pistachio nuts
1/2 to 1 cup buttermilk*, plus additional for brushing on loaf
1 egg (large), lightly beaten
Fresh ground black pepper, for garnish

*Depending on the density of the cheese (soft (wet) or hard (dry)) the amount of buttermilk needed to create a cohesive dough will vary. Begin with 1/2 cup and continue adding more as needed to form a cohesive dough. You can, in the alternative, add another egg or an egg white. Depending on the cheese used the dough will be wet and tacky (a soft/wet cheese) or just hold together (a hard/dry cheese).

Preparation:

Preheat oven to 400° F; adjust the oven rack to the middle position. Cover a large baking sheet with parchment paper.

In the bowl of a food processor fitted with a metal blade combine the flour, sugar, baking soda and baking powder, and salt. Pulse about 12 to 15 times to combine. Add the butter and process until the mixture resembles a coarse meal. Add the cheese and the nuts. Pulse in extended bursts to both further chop and then combine the ingredients. Add the egg and the buttermilk and process until the mixture comes together (see Note above).

Turn the dough out onto a lightly floured work surface. Knead the bread until it comes together in a ball. Form a smooth round disc by stretching from the center of the dough ball out and under the disc. Continue rotating the dough ball until the disc is formed. Place the formed dough on the prepared sheet. Brush with some buttermilk and

courtesy of: www.TheresAChefinMyKitchen.com



There's a Chef in My Kitchen, LLC

sprinkle with fresh ground pepper. For an artisan touch, use the tip of a very sharp knife and in the center of the disc make a shallow “X” about 2-inches in length. Place the dough in the oven and bake for 10 minutes. Without opening the oven door, reduce the temperature to 375° F for about another 35 minutes. The bread should be golden brown and about double its original size. Remove from the oven and allow to cool.

courtesy of: www.TheresAChefinMyKitchen.com

Recipe and Photograph Copyright © 2008 by Donna Marie Desfor & There's a Chef in My Kitchen, LLC.
All Rights Reserved.