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Quick Parmesan Nut Bread

Makes 1 large (about 12 inch) loaf

This recipe couldn't be easier and, except for the yogurt, can probably be made from your pantry staples. Essentially this recipe is adapted into a quick bread from Bernard Clayton's Buttermilk Cheese Bread recipe by using the baking soda and baking powder as the leaveners instead of yeast. Without the need to let the dough rise, the prepared dough comes together in about the time it takes to preheat the oven and bakes faster, too. The cheese and nut 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. My favorite combinations include Fontina and Marcona Almonds, this classic Italian combination, and just recently, I was introduced to the combination of Danish Blue Cheese and Toasted Pecans – a delightful surprisingly mild flavor!



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

Ingredients:

- 4 cups flour
- 1/2 cup plus 2 tablespoons sugar
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 6 tablespoons cold butter, cut into small pieces
- 1/2 cup coarsely chopped Parmigiano Reggiano cheese
- 1/2 cup coarsely chopped roasted pistachio nuts (remove from shells before chopping)
- 1 cup plain yogurt* (substitute buttermilk)
- 2 eggs, divided use
- 2 tablespoons heavy cream (substitute milk, buttermilk, or water)
- Fresh ground black pepper, for garnish

**Note:* Depending on the density of the cheese (soft (wet) or hard (dry)) the amount of yogurt 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 selected, your dough may 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

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nuts. Pulse in extended bursts to further chop and then combine the ingredients. Add one egg and the yogurt and process until the mixture comes together (see *Note* above).

Turn the dough out onto a lightly floured work surface. Knead until the dough comes together and form a round disc by stretching from the center of the dough out and under. Place the formed dough on the prepared baking sheet. In a small bowl, combine the remaining egg with the cream and lightly beat. Brush the top of the dough with the mixture. Sprinkle with fresh ground pepper. For an artisanal touch, use the tip of a very sharp knife and in the center of the dough make a shallow “X” about 2-inches in length.

Place the dough in the preheated oven and bake for 10 minutes. Without opening the oven door, reduce the temperature to 375° F and bake for about another 35 minutes. The bread should be golden brown and almost double its original size. Remove from the oven and allow to cool.

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