

## Food Processor Italian Whole Wheat

This is one of my favorite recipes and the food processor is the best method for mixing this dough. You will make this many many times and enjoy its wonderful texture and flavor. This recipe for a traditional *pane integrale* can also be shaped into two long thin loaves and baked in a baguette frame for 20 to 25 minutes. Serve this exceptional bread with Marinated Goat Cheese, a recipe that is too good to miss.

Makes 1 round loaf

### Sponge

2 1/2 teaspoons active dry yeast  
2/3 cup warm water (90° to 100°)  
1 cup cool water (80°)  
1 cup unbleached all-purpose flour  
1 1/2 cups whole wheat flour

### Dough

1 1/2 cups unbleached all-purpose flour  
1 tablespoon sugar  
2 teaspoons salt  
Yellow cornmeal, for sprinkling

1. In a 4-quart container, whisk together the yeast and warm water. When the yeast is dissolved, add the cold water and flours. Whisk until smooth. Cover loosely and let stand at room temperature 4 hours to overnight to bubble and ferment.
2. In the workbowl of the food processor fitted with the metal blade, combine the sponge, 1 1/2 cups unbleached flour, sugar, and salt; process 15 seconds. After the dough forms a soft, elastic ball and clears the sides of the bowl, process 60 seconds more to knead. If the dough is too sticky, add flour by the tablespoonful; if too dry, add water by the teaspoonful.
3. Using a plastic dough scraper, transfer the dough ball to a work surface; give a few kneads by hand to "feel" and even out dough consistency. Place into a lightly greased container, turn once to grease top, and cover with plastic wrap. Let rest at room temperature 30 minutes.

4. Turn the dough out onto a clean work surface; shape into a tight round. Place on a parchment-lined baking sheet sprinkled with cornmeal, cover loosely with plastic wrap, and let rise again at room temperature until almost triple in bulk, 1 to 1 1/2 hours. Alternately, place the dough round, seam side up, on a clean floured dish towel or in a lined bannetone, cover with the edges of the towel, and let rise. Twenty minutes before baking, preheat the oven to 450°, placing a baking stone on the lower third shelf.

5. If rising on the towel or in a bannetone, turn the risen bread out onto a wooden peel heavily sprinkled with cornmeal. Using a sharp knife, slash the surface once down the center, no deeper than 1/2 inch. With the quick action of the wrist, slide the loaf onto the baking stone, or place the baking sheet directly on the stone. Reduce the oven temperature to 425°. Bake 35 to 40 minutes, until golden brown and the top sounds hollow when tapped. The loaf will not be very dark brown due to the wheat flour and small amount of sugar. Cool on a rack at least 20 minutes before slicing and serving spread with hot goat cheese, dipping slices into the warm olive oil.

### **Baked Marinated Goat Cheese**

1 teaspoon dried thyme leaves  
1 teaspoon dried savory leaves  
1/2 teaspoon dried oregano leaves  
1/2 teaspoon fresh ground black pepper  
11 ounces French Montrachet or domestic chabis  
1/2 cup good Italian olive oil

1. Mix the herbs and pepper together and press into the surface of the cheese log, covering the entire surface. Place in a plastic container and pour the olive oil over the cheese. Cover tightly and refrigerate 5 days to 1 week to meld flavors.

2. To serve, Remove the log from the oil and slice into 6 equal pieces. Place in a small shallow gratin dish. Cover with the oil. Bake in a preheated 400° oven for 5 to 8 minutes, or until just hot. Serve immediately out of the baking dish.