

## PIADA DOUGH

1-1/2 cups all purpose flour  
1 teaspoon salt  
1 teaspoon red pepper flakes  
1 Tablespoon chopped onion chives  
2 Tablespoons olive oil  
1 teaspoon vinegar  
1/2 cup lukewarm water  
Olive oil for brushing the dough

In mixing bowl, stir first seven ingredients together until a dough forms. Add more water as needed 1 Tablespoon at a time. Knead dough about 8 minutes or until a soft ball forms. Brush with olive oil; cover with plastic wrap; let rest at room temperature about 30 minutes.

Heat grill to medium high. Divide dough into four portions. On a floured surface, roll into rounds about 8 inches in diameter. Grill over hot fire on hot griddle for about 1 minute preside or speckled with browned spots. Use immediately



National Festival of Breads Finalist

Rosemary Leicht, Bethel, OH

Prep Time: 30 minutes

Bake Time: 20 minutes

Yield: Makes 4 (12 to 13-inch) cracker breads, 8 servings each.

### **Ingredients**

1/3 cup warm water (100° - 110°F)

1 (1/4 ounce) package Fleischmann's® Active Dry Yeast

1 teaspoon honey

1 1/2 cups King Arthur Unbleached All-Purpose Flour plus extra for rolling dough

1/2 cup King Arthur Medium Rye Flour

1 tablespoon olive oil

1 teaspoon salt

1/3 cup water, room temperature (80°F)

2 – 4 tablespoons minced dried onion

1 large egg white, beaten

2 tablespoons fresh grated Parmesan cheese, divided

### **Instructions**

1. Place kneading blade in 8-cup food processor bowl. Add 1/3 cup warm water, yeast and honey; pulse a few times. Let stand 10 minutes.
2. Add all-purpose flour, rye flour, olive oil, salt, water and onion. Pulse 3 to 4 times to mix; process 1 minute. Dough should form a ball around the blade. If additional water or flour is needed, add by the tablespoon.
3. Place dough in lightly greased bowl, turning to grease surface of dough. Cover; let rise in a warm place 45 minutes.
4. Arrange oven racks at the top and bottom. Preheat oven to 400°F. Divide dough into four equal balls. Working with one ball at a time, roll dough into a 12 to 13-inch circle. Place on a 16 x 14 - inch piece of parchment paper; roll out the remaining dough, placing each on sheets of parchment paper. Dust any remaining flour off dough with pastry brush, otherwise, the surface will become gummy when you

brush on the egg white and reduce the crispiness.

5. Allow dough to rest 5 minutes. Brush egg white on dough; sprinkle with half the cheese.

6. Slide one parchment sheet onto a 16 x 14- inch baking sheet, and repeat with a second baking sheet and another bread portion on parchment. Place one baking sheet on top rack, the other baking sheet on bottom rack; bake 4 to 5 minutes, then reverse sheets top to bottom for another 4 to 5 minutes. Dough should puff up in places and turn golden. Remove breads from parchment paper and place on cooling rack. Repeat with remaining two pieces of dough. Note: The last two breads usually bake faster, as the sheets are now hot, so watch carefully. Break into pieces to serve or place in an airtight container to store.

### **Nutrition Information**

One serving provides approximately 37 calories; 1 g protein; 6 g carbohydrates; .45 g dietary fiber; 1 g fat (0 g saturated); 0 mg cholesterol; 14 mcg folate; .33 mg iron and 85 mg sodium.

### **Kansas Wheat Commission Test Kitchen Note**

To prepare dough without food processor: In large mixing bowl, dissolve yeast in warm water; let stand 10 minutes. Stir in remaining ingredients, except egg white and Parmesan cheese. Knead dough by hand or with dough hook 4 to 5 minutes. Continue with Step 3.