

**The Association of Connecticut Fairs, Inc  
Adult Baking Contest - 2023**

**Pane Bianco**



**Ingredients**

**Dough**

3 cups King Arthur Baking Company All-Purpose flour  
2 teaspoons instant yeast  
1 1/4 teaspoons salt  
1 large egg  
1/2 cup milk, lukewarm  
1/4 cup water, lukewarm  
3 tablespoons olive oil

**Filling**

1/2 cup shredded Fontina cheese  
1/4 cup shredded Parmesan cheese  
1/2 cup oil-packed sun-dried tomatoes  
3 garlic cloves, peeled and minced  
1 1/2 tablespoons dried basil

## Instructions

1. **To make the dough:** Measure the flour and gently spoon it into a cup, then sweep off any excess. Combine all of the dough ingredients in a bowl, then mix and knead to make a smooth, very soft dough.
2. Place the dough in a lightly greased bowl, cover, and let it rise until it's doubled in size, about 45 to 60 minutes.
3. Meanwhile, thoroughly drain the tomatoes, patting them dry. Use kitchen shears or a sharp knife to cut them into smaller bits.
4. Place the dough on a lightly floured surface and pat or roll into a 22" x 8 1/2" rectangle, deflating it slightly. Spread with the cheese, tomatoes, garlic, and basil.
5. Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
6. Using kitchen shears, start 1/2" from one end and cut the log lengthwise down the center about 1" deep, to within 1/2" of the other end.
7. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8;" pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
8. Cover and let rise in a warm place until double, 45 to 60 minutes.
9. While the loaf is rising, preheat the oven to 350°F.
10. Uncover the bread, and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes to prevent over-browning.
11. Remove the bread from the oven and transfer it to a rack to cool.

**Submit on foil-covered cardboard no wider than one inch from the bread.**

### Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

**The following prizes and a rosette will be awarded at the annual state contest held in November 2023. Honorable Mention Ribbons will also be awarded.**

1 <sup>st</sup> Place: \$40.00	5 <sup>th</sup> Place: \$15.00	9 <sup>th</sup> Place: \$5.00
2 <sup>nd</sup> Place: \$35.00	6 <sup>th</sup> Place: \$12.50	10 <sup>th</sup> Place: \$5.00
3 <sup>rd</sup> Place: \$30.00	7 <sup>th</sup> Place: \$10.00	
4 <sup>th</sup> Place: \$25.00	8 <sup>th</sup> Place: \$7.50	

**King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November.**