

# Pane Veloce (Quick Bread)

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## INGREDIENTS

- 6 cups 00 (double zero) flour
- 2 1/2 cups lukewarm water
- 1 packet of rapid rise yeast
- 1 tsp sugar or honey
- 1 TBSP salt
- 1 TBSP olive oil

## DIRECTIONS

- Place water, sugar and yeast in the bowl of a stand mixer with the dough hook attachment.
- Blend on low speed for a couple minutes until blended.
- Add the oil and blend for a few seconds.
- Begin adding the flour, a little at a time, on low speed.
- Make sure to add carefully to avoid backsplash.
- When you've added half of the flour, add the salt and mix well.
- Add the remaining flour and increase speed to medium.
- Mix dough for 5 minutes.
- While dough is mixing, prepare an oven-proof Dutch oven pan with cover.
- Cut a piece of parchment large enough to fit and line bottom and sides of the pan.
- Place the piece of parchment on a clean counter.
- Lightly flour it.
- Remove dough to floured paper.
- Dough should be soft and a bit sticky.



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## DIRECTIONS (CONT.)

- Using your greased hands (I used olive oil), gently form a round loaf.
- Make sure seam is down.
- Sprinkle top with flour and cut a cross in the middle of the loaf.
- Carefully pick up the paper with the dough by lifting the four corners.
- Gently place it in Dutch oven.
- Cover and place on middle rack of your COLD oven (DO NOT PREHEAT!).
- Turn oven on at 425F.
- Bake for 50 minutes.
- Remove cover.
- Lower temperature to 400F.
- Continue baking for 10 to 15 minutes longer or until golden brown.
- Remove from oven and allow to cool before slicing.

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### NONNA'S TIPS

- I tried to be as detailed as possible to make the recipe easier. Honestly, it takes more time to read it than to make it! Lol
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- Using 00 flour makes this bread lighter. You can substitute all-purpose flour but the bread may come out a bit denser.
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- When forming the round loaf and the seam is visible, flip the dough upside down so that the smooth side will be on top.
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- The reason this bread goes into a cold oven is that it will start to rise as the oven and pan warm up.