

Ricotta Bread

January 16th, 2022

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:45

Ricotta, strictly speaking, is not cheese. Ricotta is technically a cheese by-product. Ricotta can be made by straining any remaining solids from the whey, while making cheese. Although Ricotta is commonly used as a filling for lasagna, it can also be used as an ingredient for bread. The Ricotta in this bread recipe produces a soft crumb.

Ingredients:

- 4 Cups (480 Grams) Bread Flour
- 4 Teaspoons Yeast
- 1 Teaspoon Sugar
- 2 Teaspoons Salt
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Dried Oregano
- 1/2 Cup Warm Water (100° to 115° F)
- Additional Warm Water as needed
- 1 Cup Ricotta / Cottage Cheese
- 1/4 Cup Extra Virgin Olive Oil

Directions:

Mix the Flour, Yeast, Sugar, Salt Garlic and Oregano.

Add the Water and Ricotta Cheese.

Mix at low speed until the dough works into a single ball and cleans the sides of the bowl.

If necessary, stop the mixer and work the dough by hand to ensure that all the flour is integrated.

Add the Olive Oil. Mix by hand or using the Mixer to integrate the Oil into the dough.

Cover the dough and set in warm dry place. Allow the dough to rise for 1.5 hours.

Punch down the dough. Shape into a single bread loaf.

Use a sharp knife to cut slashes in the top of the Loaf to permit room for expansion while the bread bakes. Dust the top of each Loaf with Flour.

Place the Loaf in an oiled Loaf pan. Cover and rise for another 45 minutes.

During the final rise, **preheat the Oven to 425° F.**

Set the lower oven rack in the bottom position.

Set the upper oven rack in the middle position.

Place a large casserole dish on bottom rack. Fill the casserole dish with water.

Place the Loaf pan on the upper oven rack.

Bake for 45 minutes, or until the internal temp reaches 200° F.

Remove the bread from the Loaf pan and cool before slicing.