



GRATEFUL BREAD

Walk into the house of Zoë François or Jeff Hertzberg and you're likely to smell the delicate aroma of yeasted breads baking in the oven. There may be only one thing sweeter:

Tearing off a piece of just-baked bread and eating it piping hot from the oven. The best part? You can eat every bite.

BY ZOË FRANÇOIS AND
JEFF HERTZBERG, M.D.



As every gluten-free baker knows, yeasted breads are the greatest challenge. That changes today — thanks to bakers Zoë François and Jeff Hertzberg, M.D., bestselling authors of *Artisan Bread in Five Minutes a Day* and their new *Artisan Pizza and Flatbread in Five Minutes a Day* (\$28, Thomas Dunne Books). All you need is a batch of stored dough in the fridge, a preheated oven and an appetite for really good food. But, the beauty of their gluten-free dough is that it's not just easy to handle, but performs equally well for sweet and savory breads. Just heavenly.

ZOË AND JEFF'S GLUTEN-FREE BREAD DOUGH



MAKES about 2 pounds

PREP TIME 15 min (plus resting and refrigerating)

½ cup brown rice flour
½ cup cornstarch
⅓ cup potato flour
1 cup tapioca flour
1 tablespoon xanthan gum
1 ½ teaspoons salt
1 tablespoon yeast
¼ cup sugar
1 ½ cups milk, at room temperature
½ cup (4 oz) unsalted butter, melted
and slightly cooled
2 eggs

① In the bowl of a standing mixer, whisk together the rice flour, cornstarch, potato flour, tapioca flour, xanthan gum, salt, yeast and sugar.

② In a medium bowl, combine the milk, butter and eggs. Using the standing mixer fitted with the paddle attachment, slowly add half of the wet mixture to the dry ingredients and mix until fully incorporated. Gradually add the remaining wet mixture and mix until a soft dough forms.

③ Transfer the dough to a 4-quart container, cover with a towel and let rest at room temperature until the dough rises, about 2 hours. Refrigerate for about 3 hours before using or up to 3 days.



CHALLAH



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MAKES 1 small braided loaf

PREP TIME 20 min

COOK TIME 40 min

Rice flour, for dusting

1 pound Zoë and Jeff's Gluten-Free Bread Dough

1 egg, beaten with 1 tablespoon water

Sugar, for sprinkling

Poppy seeds, for sprinkling

1 Position a rack in the middle of the oven; line a baking sheet with parchment paper.

2 On a well-floured work surface and using a rolling pin, roll out the dough to form a $\frac{1}{2}$ inch-thick rectangle. Dust with more flour as needed to keep the dough from sticking.

3 Using a pizza cutter or sharp knife, cut the dough into three equal strips along the long side of the rectangle. Starting in the center with the strip on the left, gently braid the strips, pinching the ends together at the end. Flip the loaf over and repeat, starting with the strip on the right. Place on the prepared baking sheet, cover with a towel and let rest for 40 minutes.

4 About 15 minutes before you're ready to bake the challah, preheat the oven to 350° . Using a pastry brush, coat the top of the loaf with the egg wash, then sprinkle with sugar and poppy seeds. Bake until golden and firm, 35 to 40 minutes. Let cool on a rack before slicing.



**PEAR,
PROSCIUTTO
AND
BLUE CHEESE
PIZZA**



PEAR, PROSCIUTTO AND BLUE CHEESE PIZZA



MAKES One 10-inch pizza

PREP TIME 10 min

COOK TIME 10 min

Corn meal, for sprinkling

½ pound Zoë and Jeff's Gluten-Free Bread Dough

Rice flour, for dusting

2 ounces Asiago cheese, broken into chunks

1 ½ ounces sliced prosciutto

One-quarter of a pear, thinly sliced

2 tablespoons crumbled blue cheese

2 tablespoons pine nuts

Olive oil, for drizzling

Salt

Fresh thyme, for sprinkling

Honey, for drizzling



1 Place a pizza stone or baking sheet in the oven and preheat to 500°. Sprinkle a clean work surface generously with corn meal. Dust your hands and the dough with rice flour and shape into a ball. Place onto the prepared work surface and cover with a piece of plastic wrap. Using a rolling pin, roll the dough into a 10-inch round. Dust with rice flour as needed to keep the dough from sticking to the work surface.

2 Scatter the Asiago over the dough, then repeat with the prosciutto. Arrange the pear slices like spokes of a wheel. Sprinkle with the blue cheese and pine nuts, then drizzle with olive oil and season with salt.

3 Slide the pizza onto the preheated stone or baking sheet and bake until golden, 8 to 10 minutes. Cool slightly on a wire rack, then sprinkle with thyme and drizzle with honey before cutting into wedges.





CHEESY BREAD STICKS

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MAKES 18 bread sticks

PREP TIME 20 min

COOK TIME 15 min

Olive oil (about $\frac{1}{3}$ cup)

Rice flour, for dusting

$\frac{1}{2}$ pound Zoë and Jeff's Gluten-Free Bread Dough

2 ounces Parmesan cheese, finely grated

Salt



1 Position a rack in the top third of the oven and preheat to 400°. Generously grease a baking sheet with olive oil. Using a rolling pin on a well-floured work surface, roll out the dough to form a $\frac{1}{4}$ inch-thick rectangle. Dust with more flour as needed to keep the dough from sticking.

2 Generously brush the top side of the dough with oil. Using a pizza cutter or sharp knife, cut into eighteen $\frac{1}{4}$ inch-wide strips. Gently pick up each strip, twist and place on the prepared baking sheet, leaving about $\frac{1}{2}$ inch in between. Freeze for about 5 minutes.

3 Brush the frozen sticks with oil, then sprinkle with the cheese and some salt. Let stand until at room temperature, about 10 minutes. Bake for 10 minutes, then remove from the oven and turn over the bread sticks. Return to the oven; continue baking until golden, about 5 minutes more. Let cool slightly on a wire rack before serving.





PANETTONE MUFFINS



① Grease a 12-cup muffin pan with butter. In a small bowl, combine the dried fruit, brandy and zest. Let stand at room temperature until ready to use.

② Sprinkle $\frac{1}{4}$ cup sugar over a clean work surface, place the dough on top and cover with a piece of plastic wrap. Using a rolling pin, roll the dough into a $\frac{1}{4}$ inch thick rectangle. Peel off the plastic wrap.



PANETTONE MUFFINS



MAKES 12

PREP TIME 20 min

COOK TIME 35 min

- 1 tablespoon unsalted butter, melted, plus more for greasing
- 1 cup dried or candied fruits, finely chopped
- 1 tablespoon brandy or almond flavored liqueur
- $\frac{1}{2}$ teaspoon lemon zest
- $\frac{1}{2}$ cup sugar
- 1 pound Zoë and Jeff's Gluten-Free Bread Dough
- $\frac{1}{2}$ cup (2 ounces) almond paste, finely chopped
- $\frac{1}{2}$ cup sliced almonds
- $\frac{1}{4}$ teaspoon cinnamon



③ Spread the dried fruit mixture over the dough, then repeat with the almond paste. Sprinkle with 2 tablespoons sugar. Starting at the short end, roll up the dough to form a log. Using kitchen shears or a sharp, serrated knife, slice the dough into 12 equal pieces and place them in the prepared muffin cups. Cover loosely with plastic wrap and let rest at room temperature for about 45 minutes.

④ Preheat the oven to 350° . In a small bowl, combine the remaining 2 tablespoons sugar with the almonds, cinnamon and melted butter. Sprinkle the almond mixture evenly over the muffins and bake until the tops are lightly golden and the dough feels set when touched, 30 to 35 minutes. Let cool for 5 minutes before removing them from the pan.