

Ron Rossini Fresh Tomato Bread

Ingredients

1 package of active dry yeast
1/4 cup of warm water
1/4 teaspoon of sugar
2 cups of tomato juice - fresh or canned - can be juice made and frozen from the harvest
2 tablespoons of butter
2 teaspoons of salt
2 tablespoons of sugar
6 to 6 1/2 cups of unsifted flour - bread flour works best
One cup of dried tomatoes (Optional)
One cup of small pitted black olives (Optional)
3/4 cup of Parmesan shredded cheese (Optional)

1. Combine yeast, 1/4 cup warm water and 1/4 teaspoon of sugar in a small bowl. Let set until foamy about 15 minutes.
2. Heat tomato juice and butter in a saucepan until warm. Butter does not have to melt.
3. In a large bowl combine salt, 2 tablespoons of sugar and 2 cups of flour. Blend well.
4. Add tomato juice mixture and yeast mixture to flour mixture and beat 50 strokes with a wire whisk or rotary beater.
5. Add another 1/2 cup of flour and beat with a rotary beater.
6. Add dried tomatoes and black olives Parmesan cheese(optional) and another 1/2 cup of flour to mixture and beat another 50 strokes with wooden spoon
7. With wooden spoon gradually stir in the remaining flour 1/2 cupful at a time, beating 50 strokes after every 1/2 cupful, and continue to do so to make stiff dough. Dough is ready when it begins to pull away from the sides of the bowl. Don't add more flour than necessary.
8. Turn dough out on a floured surface and knead adding more flour if needed until dough is smooth and satiny - about 10 minutes
9. Put dough in a greased bowl turning once to grease the top. Cover bowl with a towel and set in a warm place, around 80 degrees, so it can rise to at least double its size. About 1 1/2 to 2 hours.
10. Punch down and turned onto floured board and knead slightly to remove air bubbles.
11. Divide into 2 portions. Shape into smooth ovals-pinch bottom seam, turn ends under, and seal
12. Put in lightly grease loaf pans, seam side down. Cover and let rise again in a warm place until almost doubled - about 45 minutes
13. Bake in 350° oven about 45 minutes until nicely browned. Remove from pans and cool on wire racks. Makes 2 loaves of beautiful orange color. Fantastic tasting bread.