

cheddar chive biscuits

Yields 12 biscuits

Ingredients:

All purpose flour	2 ¾ cup
Baking powder	1 ½ teaspoon
Cayenne pepper	¼ teaspoon
Salt	1 ½ teaspoon
Sugar	1 TBSP
Unsalted butter cold,cubed	¾ cup
Old white cheddar	2 cups packed
Old white cheddar	¼ cup for topping
Chives,minced	¼ cup
Cream 18%	1 cup + 2 TBSP
Egg	1

Method:

Pre heat oven to 375F (190C)

Sift flour, baking powder, cayenne pepper, sugar, salt together in a bowl.



Using a pastry cutter or your fingers, combine the butter with dry ingredients until mixture resembles a coarse meal. Add 2 cups cheese and the chives to the flour mixture and mix in gently with a fork.

Add 1/2cup pf the cream and mix with your hands or a fork. Add another ½ cup of cream and continue mixing. Add up to 2 more TBSP of cream if needed. Dough should be together but not too sticky.

Shape the dough into a ball and on a surface dusted with flour, roll out into a ¼ inch thick round. Cut into as many biscuits as possible. Gather rest of the dough and repeat the process until all biscuits are cut. Place on ungreased baking pan. Egg wash top of biscuits.

Bake for 15 minutes and sprinkle each biscuit with remaining cheese. Bake for another 8-10 minutes or until golden brown.

Recipe WF 02.9 Hand tossed Pepperoni pizza

makes 4.5 lb dough

Ingredients:dough

Flour(all purpose)	567g
Water	313 g
olive oil	22.5 g
Sugar	10 g
Fiorfiore active yeast mix	56 g

Method: Use dough mixer

Dough preparation: scale all ingredients and place into the mixer bowl.

1st speed: 3 minutes (based on 3 speed mode)

2nd speed: 7 minutes

Scale : 350g or .77 lb pieces, please dough balls on greased tray.(can retard up to 48 hrs)

Final fermentation:1-2 hours at room temperature.

Topping * as desired

Baking: 400F 18-12 minutes

Calzone : fold over version of a pizza.

*Topping:

Sprinkle a few mozzarella cheese,spread Pizza sauce, place toppings and mozzarella cheese. Brush olive oil around pizza dough edge

