

# QUINCE PASTE

## EQUIPMENT

MIXING BOWLS, KITCHEN SCALES, MIXER WITH DOUGH HOOK ATTACHMENT, BAKING TRAY, BAKING PAPER, CAKE OR COOLING RACK

## INGREDIENTS

100GM PLAIN FLOUR, 420GM WHOLEMEAL FLOUR, 10GM SALT, 15GM DRIED YEAST, 60GM SOFT BUTTER,  
100GM ROQUEFORT (OR ANY STRONG BLUE CHEESE), 125GM WALNUTS, 310GM WATER

## METHOD

IN THE BOWL OF A STAND MIXER FITTED WITH A DOUGH HOOK PLACE BOTH FLOURS, SALT, YEAST AND BUTTER. START THE MIXER ON SLOW SPEED AND WHILE MIXING ADD THE WATER IN A LITTLE AT A TIME UNTIL A SMOOTH DOUGH FORMS.

MIX ON MEDIUM SPEED FOR A FURTHER 6-8 MINUTES THEN REMOVE THE DOUGH FROM THE MIXING BOWL. TIP THE DOUGH OUT ONTO A LIGHTLY FLOURED BENCH AND KNEAD BRIEFLY FOR 2-3 MINUTES.

RETURN THE DOUGH TO THE MIXING BOWL AND PLACE THE BOWL INTO A PRE-HEATED OVEN STEAM SETTING 40°C FOR 30-40 MINUTES UNTIL DOUBLED IN SIZE.

ONCE THE DOUGH HAS PROVED REMOVE IT FROM THE OVEN AND ADD THE CHEESE AND WALNUTS TO THE MIXTURE AND KNEAD THROUGH BY HAND ON A FLOURED BENCH.

SEPARATE THE DOUGH INTO 3 EQUAL SIZED PIECES AND ROLL EACH PIECE INTO A 20-25CM SAUSAGE.

PLACE ALL THE DOUGH PIECES SIDE BY SIDE AND PLAIT THE DOUGH SEALING THE ENDS BY SLIGHTLY PINCHING THE DOUGH TOGETHER. TRANSFER THE DOUGH TO A BAKING TRAY LINED WITH BAKING PAPER AND RETURN THE DOUGH TO THE OVEN TO PROVE AGAIN. 40°C STEAM SETTING FOR 30 MINUTES.

ONCE THE SECOND PROVE IS FINISHED REMOVE THE DOUGH FROM THE OVEN AND DUST THE TOP OF THE DOUGH WITH FLOUR. CHANGE THE OVEN SETTING TO 210°C COMBI MODE.

ONCE UP TO TEMPERATURE PLACE THE LOAF IN THE OVEN AND BAKE FOR 25-30 MINUTES UNTIL DEEP GOLDEN BROWN.

ONCE BAKED REMOVE FROM THE OVEN AND PLACE THE BREAD ONTO A CAKE RACK TO COOL SLIGHTLY.

## HINTS & TIPS

- STRONGER STYLE BLUE CHEESE IS WHAT YOU NEED FOR THIS RECIPE TO BE SUCCESSFUL, WE USED ROQUEFORT BUT YOU COULD TRY STILTON OR EVEN KING ISLAND ROARING FORTIES.
- YOU MAY FIND IT EASIER TO MANAGE THE DOUGH BY CHOPPING THE WALNUTS SLIGHTLY. WE USED WHOLE PIECES AND FOUND THE DOUGH WAS A LITTLE DIFFICULT TO ROLL OUT INTO SAUSAGE SHAPES.