

Sourdough Grape Bread – Schiacciata all’uva

This recipe is based on my Sourdough Focaccia and Emiko Davies’ Schiacciata all’uva recipe (<http://www.emikodavies.com/blog/schiacciata-alluva-florentine-grape-bread/>)

Equipment:

Baking dish or cake tin in one of three sizes (approx.)

1. Small: springform tin 20cm diameter.
2. Medium: springform tin 25cm diameter
3. Large: 29cm x 22 cm

The Sponge:

The sponge is a 100% hydrated, pre-ferment stage that improves the taste and texture of the final product. It is usually prepared about 12 hours in advance. This recipe will create more poolish than required in the recipe.

Ingredients and method:

Ingredient	Small	Medium	Large
White unbleached baker’s flour	50 g	75 g	110 g
Water	50 g	75 g	110 g
Starter (100% hydrated)	1 tablespoon	1.5 tablespoons	2 tablespoons

1. In a medium-sized bowl (about 2 L), add the water and starter (the amount of starter isn’t particularly critical). Mix, so that the starter is evenly distributed.
2. Add the flour and mix thoroughly.
3. Cover and let stand overnight.

The Schiacciata all'uva:

Ingredients:

Ingredient	Small	Medium	Large
Sponge	100 g	150 g	220 g
White unbleached baker's flour	200 g	300 g	440 g
Water	150 g	225 g	330 g
Salt	5 g (¾ tsp)	7 g (1 tsp)	10 g (1½ tsp)
Olive oil	12 g	19 g	30 g
Black seedless grapes	150 g	225 g	300 g
Raw or brown sugar	1 tablespoon	1.5 tablespoons	2 tablespoons

Preparing the dough:

1. In a large bowl add the sponge and the water. Mix thoroughly until the sponge is evenly distributed.
2. Add the olive oil and mix thoroughly.
3. Add the flour and salt and mix thoroughly. It will form a sticky dough. Use a soft plastic scraper to form the dough into a ball in the bowl. Cover and allow the dough to rest for 15 minutes.
4. After 15 minutes, knead the dough in the bowl using the soft plastic scraper. To do this, pick up one side of the dough ball with the scraper and pull it across the ball. Turn the bowl slightly and repeat. Keep doing this for about 4 minutes. The gluten should start developing and the dough should start offering some resistance. The dough will be very soft and sticky, don't be tempted to add more flour.
5. Cover the bowl and allow the dough to rest for about 15 minutes.
6. After 15 minutes, knead the dough again for about 4 minutes.
7. If you think it needs more kneading, repeat steps 5 and 6.
8. When you are happy with the condition of the dough, let it stand until the dough has doubled in size (at least). This might take 3 to 6 hours.
9. While the dough is rising, prepare the tray to receive the dough. Either oil the tray thoroughly with olive oil or line the base and sides of the tray with baking paper.

Assembling the Schiacciata all'uva

1. Preheat the oven to 200°C
2. Separate the grapes from the stem then wash and pat dry them with a paper towel.
3. When the dough has risen, gently pour half the dough into the baking dish (cake tin). Be very gentle with the dough, taking care not to degas it. Very gently spread the dough, with oiled fingers, evenly over the tray. It should be about 2 cm thick.
4. Scatter half the grapes over the dough. Sprinkle half the sugar and drizzle olive oil over the dough
5. Pour the remaining dough over the first layer gently level it out.
6. Scatter the remaining grapes over the dough. Sprinkle the remaining sugar and drizzle olive oil over the dough.
7. Place the bread in the oven and bake for 25 – 30 minutes, until the bread is golden brown.
8. Remove immediately from the baking dish, brush again with olive oil, and cool on a wire rack.