



Squash Boule

From the Camp Korey Kitchen

Executive Chef Tana Mielke

4 C + ¼ C Bread Flour

1 T Salt

½ C Warm Water

1 T Dry Yeast

¾ C Roasted Squash Puree (reserved from
squash roasted for pumpkin soup)

¼ C Greek Yogurt

1 T Honey

1 Egg

1 T Olive Oil

2 T Fresh Sage (finely minced)

1/8-1/4 tsp Allspice

In a bowl or stand-mixing bowl, combine warm water, dry yeast and honey. Let sit for about 5 minutes until foamy. Mix in yogurt, squash puree, egg, olive oil, sage, allspice and salt. With the dough hook in place, add in 4 cups of flour and let knead for about 3-4 minutes or until dough is becoming elastic. Spread ¼ C flour on work surface and pour dough ball on to flour. Knead in flour. Place in lightly oiled bowl, cover with a tea towel and let sit in a warm place for 45-60 minutes or until doubled in size.

Gently roll dough out on to work surface. The dough will deflate. Divide in to 4 equal pieces. With the dough resting on the counter, cup one dough piece with both hands as if holding a large cup of tea. Your hands should be resting on the counter. Move dough in counter-clockwise motion. A ball will form. Place ball on lightly greased or lined sheet pan. Repeat with other three pieces, spacing each ball 3 or more inches apart.

Score bread in a cross (or whichever pattern you prefer) on top of each loaf. Cover with tea towel and let rise a second time for about 30 minutes. Preheat oven to 350 degrees, or 325 degrees in a convection oven with low fan.

Gently brush with olive oil and optionally, sprinkle with flake salt. You do not want to deflate bread. Place in oven and let cook until deep golden brown, 25-30 minutes. Remove and let rest. Enjoy with soup as a bread bowl or sliced with butter.

ENJOY!