

# Pan co' Santi

## The great traditional seasonal recipe

A free recipe download from [www.TessYoungDesigns.com](http://www.TessYoungDesigns.com)

This sweet yeasted bread with sultanas and walnuts is a Sieneese specialty that is baked to mark All Souls or the Feste dei Morti (Nov 2<sup>nd</sup>). Like many local specialties, it features black pepper which really elevates this bake. Pan co' Santi comes in two main forms, as a loaf or as a ciaccino style flat bread and instructions are given for both. The loaf will keep better than the flat bread.



## Ingredients

- 2  $\frac{3}{4}$  cups of all purpose flour
- 1 teaspoon of salt
- 2 teaspoons of ground black pepper
- 2 tablespoons of olive oil – plus a little extra for greasing the tin and topping
- 1  $\frac{1}{2}$  teaspoons of dry yeast, or half a 14g block of fresh yeast, dissolved in one cup on warm water
- 1 cup of sultanas
- 1 cup of walnuts roughly chopped
- sugar for topping

## Method

- Mix all the dry ingredients
- Add the wet ones and mix until it comes together in a ball
- Now you have an option either:
- Knead until its smooth and elastic.
- Put the 2 teaspoons of oil in a bow big enough for the dough to rise, in, add the dough, turn it over so it's lightly covered in oil and leave covered for half an hour, or until it doubles in size.
- Knock it back and fold the dough then then leave covered it until it doubles in size.



### If you want a loaf style:

- Knock it back, shape it, then place it on an oiled baking tray.
- Leave it approximately 30 mins to rise further. Lightly oil the top, (optional -sprinkle with sugar – soft light brown caramelises nicely but whatever you have/prefer is good.
- Bake at 180-200 degrees until it's golden brown.

### If you want a ciaccino/pizza style:

- Put it on an oiled baking tray and gently roll it out to about 1cm thick with an oiled rolling pin.
- Lightly drizzle oil the top
- Sprinkle with sugar.
- Leave it to rise by about a half, then poke it in places.
- Bake at 180-200 degrees until it's golden brown approx. 10 minutes.

