

Braised Grape Schiacciata

Serves 8 to 10

Schiacciata is a traditional Tuscan sweet bread. The braised grapes in this adaptation of the recipe carry a lovely sweetness, and balance the sharp flavor of the blue cheese crumbles. When dimpling the stretched dough with your fingers, it's good to be a bit aggressive—this process allows you to degas part of the dough while preserving gas in the non-dimpled sections, and prevents the dough from puffing into a pita.

Ingredients

- 8 ounces seedless red grapes
- 1 28-ounce [Wood Stone Dough](#) ball
- 1 tablespoon extra virgin olive oil
- 1 teaspoon cinnamon
- 1 teaspoon sugar
- 4 ounces whole milk ricotta
- 2 ounces blue cheese, crumbled

Method

Oven Temperature: 570 to 600 degrees

1. Put the grapes in a shallow roasting pan. Place them in the raw landing zone and cook, turning once, until grapes begin to hiss, split, and wrinkle. Remove from oven.
2. Hand-stretch the dough ball to a size of about 8 X16 inches. Dimple the freshly stretched dough using your fingertips.
3. Place the olive oil and in center of the stretched dough, and use your hand to spread the oil evenly, within a 1/2-inch of the edge of the dough.
4. Combine the cinnamon and sugar and sprinkle half of the mixture over the dough.
5. Spread the ricotta evenly over the dough, within 1/2-inch of the edge of the dough. Place the braised grapes over the ricotta, followed by the remaining cinnamon sugar, and crumbled blue cheese.
6. Bake the dough in the raw landing zone for about 5 minutes, or until golden brown on the side closest to the flame. Rotate the bread 180 degrees into the finishing zone, watching the top and bottom closely. Remove the bread when the desired color is reached.
7. Cool the bread on a screen for at least 1 to 2 minutes to minimize sweating, then transfer to a bread board and cut through the crumb with a serrated knife.



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