



Winning Recipes from Harvest Festival 2007

ADULT DIVISION

First Place Winner: Anne Baldzikowski

This winning entry had the judges swooning! Start this bread the night before planned menu since the slow, cool rise is essential for developing flavor.

Kalamata Olive Fougasse with Belle Farms Extra Virgin Olive Oil

2 cups warm water, 100-105 degrees

2 teaspoons active dry yeast

4 cups all purpose flour, (1 lb. 3 oz.)

2 teaspoons sea salt or 1 1/2 teaspoons table salt

2 tablespoons extra virgin olive oil

1/2 cup Kalamata olives pitted, chopped

2 tablespoons fresh sage, chopped

1 teaspoon coarse (kosher) salt

Pour warm water into a large bowl. Sprinkle yeast onto warm water and stir until dissolved.

Add flour and 2 teaspoons salt. Stir until mixture forms a shaggy dough. Add chopped Kalamata olives and continue stirring dough until it forms a loose ball.

Cover bowl with plastic wrap and let dough rise in the refrigerator overnight.

Preheat oven to 500 degrees.

Take the dough out of the refrigerator and invert onto a lightly oiled cookie sheet. Divide the dough into two pieces. Let dough rest for about 10 minutes.

Take a piece of dough and gently form into a leaf shape (roughly 14x 9 inches), stretching dough with your fingertips. Take a pizza wheel and make two rows of three slits down each side of the leaf. Brush leaves with olive oil and gently pull apart the slits in the dough with oiled fingers, making big holes in the dough.

Sprinkle with chopped sage and coarse salt. Let rest about 20 minutes on the counter, until the dough comes to room temperature.

Please leaves in 500 degree oven and reduce heat to 450 degrees. Bake 15 minutes, or until leaves are golden brown.

If you are baking in a traditional two rack oven with six levels, place pans on 2nd and 4th levels and bake leaves for 10 minutes. Rotate pans from top to bottom to ensure even baking, and continue baking until golden brown, about 5 more minutes.

Second Place Winner: Eileen Poppleton
Special Apple Pie

Crust

1 3/4 cups all purpose flour

1/4 cup sugar

1 teaspoon cinnamon

1/2 teaspoon salt

1/2 cup plus 2 tablespoons butter

1/4 cup water or apple cider

Filling

8 McIntosh apples, peeled, cored and sliced

1 2/3 cups sour cream

1 cup sugar

1/3 cup all purpose flour

1 egg

2 teaspoons vanilla

1/2 teaspoon salt

Topping

1 cup chopped walnuts

1/2 cup all purpose flour

1/3 cup firmly packed brown sugar

1/3 cup granulated sugar

1 tablespoon cinnamon

Pinch salt

1/2 cup butter, room temperature

For crust:

Combine flour, sugar, cinnamon and salt in medium bowl. Cut in butter using pastry blender or two knives until mixture resembles coarse meal. Add water and toss mixture gently with fork until evenly moistened. Gather gently into ball. Transfer to lightly floured board and roll into circle slightly larger than a deep 10 inch pie plate. Ease pastry into pan and flute high edge. Set aside.

For filling:

Preheat oven to 450 degrees F. Combine all ingredients in large bowl and mix well. Spoon into prepared crust. Bake 10 minutes. Reduce oven temperature and bake until puffed and golden brown, about 40 minutes. If edges of crust begin to brown too quickly, cover with strips of aluminum foil.

For topping:

Meanwhile, combine walnuts, flour, sugars, cinnamon and salt in medium bowl and mix well. Blend in butter until mixture is crumbly. Spoon over pie and bake 15 minutes longer.

**Third Place Winner: Michio Poppleton
Houlihan's Apple Strudel Pie**

Filling

*6 or 7 tart green apples, peeled, cored and sliced ¼ inch thick
(preferably Greening or Pippin)*

Juice of 1/2 lemon, strained

¾ cup sugar

¼ cup firmly packed light brown sugar

¼ cup dark raisins or currants

1 tablespoon all purpose flour

1 teaspoon cinnamon

½ teaspoon nutmeg

2 tablespoons cold water

1 tablespoon butter, melted and cooled

1 9 or 10 inch pie shell

Topping

⅓ cup butter, room temperature

¼ cup all purpose flour

¼ cup sugar

¼ cup firmly packed light brown sugar

½ teaspoon cinnamon

¼ teaspoon nutmeg

Glaze

½ cup powdered sugar

1-2 tablespoons strained fresh lemon juice

For filling:

Preheat oven to 425 degrees F. Peel, core and slice enough apples to make six cups. Toss in large bowl with lemon juice. Add sugars, currant or raisins, flour and spices. Toss lightly to distribute evenly. Add water and butter and toss. Pile evenly into pie shell.

For topping:

Using two knives, cut butter into flour until mixture is crumbly. Gently mix in sugars and spices.

Assembly:

Pile topping lightly over apples, covering top completely. Bake 10 minutes. Reduce heat to 325 degrees F and continue baking 1 hour. Remove pie from oven and allow it to cool slightly. Combine ingredients for glaze and mix until smooth. Drizzle over warm pie. Cool completely before serving.