



P.O. BOX 172
RIVER FOREST, IL 60305
(708) 366-4059

VALTROMPIA BREAD TUBE Instructions/Recipe

USE AND CARE:

GREASE: Thoroughly grease the pan before baking. Grease with solid shortening using a pastry brush, or spray vegetable shortening. Be sure to grease the caps.

FILL: **CAUTION: Do not overfill the Bread Tubes.** Cap the bottom and then fill 2/3 full for most baking uses. Put top cap in place. The star shape is smaller than the other two shapes. Fill the star shaped Bread Tube only 1/2 full.

Frozen Bread Dough - 1/2 to 3/4 of a 1# loaf.

Refrigerated Bread Dough - 1/2 to 1 loaf.

Batter Breads and Cakes - use only thick dense batters. Grease with solid shortening and flour the pan. Always place a double thickness of parchment paper or foil over the lower pan opening before placing the cap on. Pull ends of paper up and tape securely around the pan. Expect some seepage from the lower cap; place filled Valtrompia pan upright in a pie pan to catch any drippings.

BAKE: Always bake in a vertical position. Most mixtures bake for at least 1 hour (375° degrees to 400° degrees). Always test quick breads for doneness with a LONG cake tester before removing from pan.

Yeast Breads - Cool 10 minutes in pan. Remove loaf to finish cooling.

Quick Breads - Cool 15 to 20 minutes in pan. Remove loaf to finish cooling.

CLEAN: Wash the pan in warm sudsy water. Dry thoroughly. Never put pan in dishwasher or allow to air dry. This will result in rust. After washing and drying, you may place it in a warm oven to insure thorough drying.

CREATIVE USES:

- Pack tube with refrigerator cookie dough, chill, then slide dough out and slice and bake cookies.
- Pack tube with ice cream or frozen desserts/salads and freeze overnight. Remove food by wrapping tube in a warm damp towel. Push food out and wrap in plastic; refreeze until firm. Slice shaped pieces of ice cream. (*Do not store frozen food in the tube for extended periods of time.*)
- Combine slices of ice cream with cookies or pound cake of the same shape.
- Make two-tone bread by packing light and dark yeast dough side by side in the tube.

RECIPE: VALTROMPIA – CANAPE BREAD

1/3 cup very warm water	1 cup milk
1 teaspoon sugar	2 tablespoons butter, melted
1 package dry yeast	1-1/4 teaspoons salt
	3 to 4 cups flour

In measuring cup, stir together warm water, sugar and yeast. Let stand for 5 minutes, stirring occasionally until mixture is foamy. Meanwhile, in large bowl stir together milk, butter and salt. Next add yeast mixture, stir all together. Add 2-1/2 cups flour, blend together, then stir in as much of remaining flour as necessary to form soft dough.

Turn onto lightly floured board, knead for 7 minutes...adding as much of remaining flour as necessary to form smooth ball. Put into greased bowl, turn dough all around until greased all over. Cover with plastic wrap. Put in a warm draft-free place to rise until double in bulk. Punch down. Divide dough in half, roll into log 2 inches shorter than mold and insert in tube cap and bake in a 400° F oven for 60 to 70 minutes. Remove from tube. Recipe makes 2 loaves.

This makes a dense and crusty bread, ideal for Hors D'oeuvres, etc.

Variations: Add one teaspoon sage or dill or any herb you prefer
or Add one cup grated cheddar cheese (eliminate butter)
and 1/3 cup finely chopped pepperoni.

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