

## ADULT BAKING AND APPLE PIE CONTESTS Association of Connecticut Fairs

**Who May Enter:** The contest at each participating member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible.

**Divisions:** Junior (ages 9-15 as of July 1) **See Department 19 - Junior**  
Senior (age 15 and over)

**How to Enter:** Any Connecticut resident entering a contest at any member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs as they wish until they win first prize. They will then represent that fair at the state baking contest. Please submit entries to both the local and state contests on disposable plates. The Association of Connecticut Fairs and the local fairs will not be responsible for the return of plates, trays or containers. Contestants will be subject to the entry rules of the local fairs.

**Judging:** Judging will be based on appearance, flavor and texture as noted for each contest. The Association of Connecticut Fairs will furnish judges score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe are not permitted and will be subject to disqualification. All decisions of the judges are final.

**Local Contest:** The winner of the local contest will receive a blue ribbon from the Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

**State Contest:** The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contest will be accepted until 11:00 a.m. on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location). Contest winners are announced on the day of the contest. Each fair is responsible for contacting their contest winner and providing information about the state contest. The Association of Connecticut Fairs does not contact individual fairs or contest winners regarding contest and banquet reservations nor does the Association of Connecticut Fairs cover the costs of attending the awards banquet. **NO RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.** One reservation for the winning Exhibitor will be made compliments of the Woodstock Agricultural Society, Inc. Additional reservations will be at the Exhibitor's expense.

All entries to the state contest become the property of the Association of Connecticut Fairs and are not returned.

### The following prizes will be awarded at the State Contest:

<b>1<sup>st</sup> Place</b> \$40.00	<b>2<sup>nd</sup> Place</b> \$35.00	<b>3<sup>rd</sup> Place</b> \$30.00
<b>4<sup>th</sup> Place</b> \$25.00	<b>5<sup>th</sup> Place</b> \$15.00	<b>6<sup>th</sup> Place</b> \$12.50
<b>7<sup>th</sup> Place</b> \$10.00	<b>8<sup>th</sup> Place</b> \$7.50	<b>9<sup>th</sup> Place</b> \$5.00
	<b>10<sup>th</sup> Place</b> \$5.00	

*Honorable Mention Ribbons will also be awarded.*



## CLASS L ADULT BAKING CONTEST Association of Connecticut State Fairs

**LOCAL PREMIUMS:** 1<sup>st</sup> 15.00 2<sup>nd</sup> 10.00 3<sup>rd</sup> 8.00 4<sup>th</sup> 6.00 5<sup>th</sup> 5.00

**Lot No. Description**  
64. Rustic Cheese & Rosemary Bread

### Rustic Cheese & Rosemary Bread



3 ¾ to 4 cups bread flour  
1 teaspoon granulated sugar  
1 package dry yeast, instant, 2 ¼ teaspoons  
1 ¼ cups warm water, 120-125 degrees  
2 tablespoons extra virgin olive oil  
1 tablespoon fresh rosemary, chopped  
1 teaspoon salt  
1 ¼ cups, approx. 5 oz., shredded Asiago cheese (not grated), separated  
¼ cup, approx. 1 oz., shredded Parmigiano (not grated)  
Cooking spray

In a large mixing bowl, combine 1 ¾ cups flour, 1 teaspoon sugar and yeast package. Stir until well mixed. Add the warm water to the flour mixture slowly while beating with an electric mixture on low speed for 1 minute, stopping frequently to scrape batter from side and bottom of bowl. Cover bowl tightly with plastic wrap; let stand about 1 hour in a warm, draft free area.

In a small cup, combine olive oil, rosemary and salt. Stir olive oil mixture into above flour mixture. Stir in, or use an electric stand mixer with a dough hook, enough of the remaining flour, ½ cup at a time, until dough is soft, leaves side of bowl and is not sticky. Cover tightly with plastic wrap; let rest for 15 minutes.

Place dough onto a floured surface and knead for 8 minutes, sprinkling surface with more flour if dough starts to stick, until dough is smooth and springy. Dough should not be wet or sticky. Combine 1 cup Asiago cheese and ¼ cup Parmigiano cheese. Knead the cheeses into the dough for 3 minutes or until fully incorporated. Spray a large bowl with the cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl tightly with plastic wrap; let rise in a warm area for 1 hour.

Lightly spray a cookie sheet with the cooking spray. Gently push your fist into the dough to deflate it. Place dough on floured surface and gently shape into football-shaped loaf, about 12" long. Place loaf on the cookie sheet. Coat loaf with flour to prevent sticking. Cover loosely with plastic wrap; let rise in a warm place 45-60 minutes or until loaf has almost doubled in size.

Move oven racks to lowest and middle positions. Place an 8" square pan on the bottom oven rack; add hot water to the pan until almost full. Heat the oven to 450° F. Pour a small amount of cool water into a clean spray bottle. Spray the loaf lightly with water; sprinkle with a small amount of flour. Dip a sharp thin knife into cool water and carefully cut a ½" deep slash lengthwise down the center of the loaf. Sprinkle the remaining ¼ cup of Asiago cheese into the slash.

Place loaf and cookie sheet in the oven and give the oven a few spritzes of cool water, away from the light bulb, before closing the door. Bake 10 minutes. Reduce the oven temperature to 400° F. Bake 20 to 25 minutes longer or until loaf is deep golden and sounds hollow when tapped. Remove from cookie sheet to a cooling rack and cool for 30 minutes.

Submit the whole loaf (do not cut) on plate or covered cardboard not to exceed 1" in size around each side of bread.

### Judging Criteria

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
<b>Total</b>	<b>100 points</b>