



## RECIPE: PUMPKIN FOUGASSE

**Makes: 3 Loaves**

### Ingredients

½ Medium Pumpkin or Butternut Squash (or 100g leftover roasted and mashed pumpkin)

Olive Oil

Salt and Pepper

425g Strong White Bread Flour

7g Dried Fast Action Yeast (one sachet)

7g Salt

1 tsp Rosemary Leaves, finely chopped

220g Water (at room temperature)

### Method

Roasting the Pumpkin (skip this step if using leftover cooked pumpkin)

1. Preheat your oven to 200°C/Fan 180°C/Gas Mark 6.
2. Cut the pumpkin or squash into wedges, remove the seeds and lightly score the flesh with the tip of your knife. Rub olive oil, salt and pepper into the flesh and spread out on a baking tray.
3. Roast for 40 minutes or until soft and golden. Scoop out the flesh into a bowl, discarding the skins, and mash until smooth. Weigh out 100g for the bread and allow to cool.

### Making the Dough

1. In a large mixing bowl weigh your flour, salt and yeast. Add the chopped rosemary and mashed pumpkin and mix together.
2. Weigh the water directly into the bowl and mix again, you'll need to give it some welly to really get everything evenly combined (see Tips below).
3. Tip the dough out onto a clean surface and knead well for 10-12 minutes until the dough is soft and elastic.
4. Form the dough into a ball and place it back in your mixing bowl. Cover with a clean cloth and leave to rise at room temperature for 60-90 minutes.

### Dividing and Shaping

1. When the dough has risen nicely, turn it out onto a clean surface and use your fingertips to lightly flatten it. Cut the dough into 3 pieces and shape each into a rough ball. Leave for 20 minutes at room temperature for the dough to relax.

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[www.bakewithjack.co.uk](http://www.bakewithjack.co.uk)

2. To shape the fougasse, roll each ball out to form a rough circle. For a traditional fougasse, use the edge of your dough scraper or a small sharp knife to make one long cut down the centre of the dough, leaving a gap at each end. Make shorter diagonal cuts down each side, not reaching the centre cut or edges of the dough. Gently stretch out the dough top-to-bottom to open up the cuts to make a leaf pattern.
3. Alternatively, for a scary Halloween pumpkin face, make 2 small incisions at the top of the dough circle. Beneath these, make eyes by cutting 2 V shapes, then a grinning mouth by making vertical cuts across the dough beneath the eyes. Have a look at my video on YouTube (see below) to see how it's done.

#### Final Proof

1. Carefully transfer the fougasse to lined baking trays, cover loosely with a clean cloth and leave at room temperature for 10-15 minutes.
2. Preheat your oven to 220°C/Fan 200°C/Gas Mark 7.

#### Baking

1. Bake for 15-20 minutes until crisp and golden. Transfer to a wire rack to cool.

#### Tips from me...

A few helpful hints on shaping this:

- [How to Shape a Pumpkin Fougasse](#)

Any extra roasted pumpkin mash is delicious as a bruschetta topping, stirred into hummus for a veggie dip, used as a pasta filling.

I find weighing out liquids in grams WAY more accurate than measuring in volume. To do it, just place an empty jug onto your scales, make sure it is set to zero, and pour in the amount you need.

Dough scrapers are my go-to most useful piece of bread making kit. I use them for mixing the dough, cutting it, scraping out bowls, cleaning the table, LITERALLY everything. If you don't have one yet you can get yours at [bakewithjack.co.uk/shop](http://bakewithjack.co.uk/shop)