

## Chef from the Hood Recipes



### Chefs:

Chef Matthew Bousquet & General Manager/Sommelier Bryan Dempsey of Restaurant Mirepoix, Downtown Windsor

### Recipe:

Mirepoix Cracker Bread!

### Ingredients:

4 & 1/2 cups all purpose flour  
2 & 1/2 tablespoons salt  
1 tablespoon sugar  
1 & 1/2 tablespoons fresh yeast (or use dry yeast)  
1 & 1/2 cups warm water (about 110°)  
1/4 pound butter melted, then cooled (1 stick Clover)  
more melted butter or canola oil to brush over top

### Toppings:

At Mirepoix, we currently top this bread before baking with salt, fresh rosemary (sun-dried & coarsely ground) and thinly sliced red onion. Use any combo of herbs, sun-dried tomatoes, thinly sliced onions &/or shards of Parmesan cheese to create your own version! Use toppings very sparingly, in an almost dry state, as bread could become soggy from excess toppings.

. Chef Bousquet makes this irresistible cracker bread daily for every table at Mirepoix. Served in place of ordinary bread, it's  
. fragrant with rosemary and red onion, yet its flavor won't  
. detract or interfere with wine. Get creative with toppings (but  
. top sparingly), part of the appeal is the cracker's lovely  
. crispiness! (That's the cracker bread Matthew and Bryan are  
. holding in the picture.) Serves 8.

. Combine flour, salt and sugar. In another bowl, combine  
. yeast with water. Allow yeast to bloom, about 1 minute. Mix  
. cooled butter into liquids. Combine the dry and wet mixtures,  
. turn onto a floured board and knead by hand until dough  
. holds together and surface is smooth. Cover and proof until  
. doubled in size. (At this point you may chill dough for up to 2  
. days, or begin rolling out.) Punch down dough, divide into fist  
. sized lumps and roll very thin (until you can see an outline of  
. your hand through it). Sprinkle flour on board as needed to  
. roll out. Place on an ungreased sheet pan and brush with oil  
. or butter. Top as you wish (see topping notes above). Bake in  
. a preheated 375° oven for about 15 minutes, or until golden  
. brown. Break into pieces, and serve in a basket.