

GROUNDWORK ORGANICS



June 1, 2022

In your box

Salad mix
Purple radishes
Bunched arugula
Red Ace beets
Sugar snap peas
Basil
Green onions
Vates kale
Strawberries

A big couple of weeks coming up as we plunge into June. The new farmers market space is ready in Eugene at 8th and Oak Streets, and will open this coming Saturday, June 4. There will be an indoor pavilion with some vendors, bathrooms and a demo kitchen space, but you'll find most of your favorite farmers outside in the plaza surrounding it. We'll also be there on Tuesdays starting next week June 7.

And for our Bend friends, we'll be back at market on Wednesdays beginning June 8. Just in time for the start of berry season - raspberries and our outdoor field strawberries are coming on. If it doesn't get searing hot out of nowhere, we should have a nice long productive season.

Hopefully some easy produce to enjoy this week, we did need to switch zucchini out for bunched arugula, and substituted red beets for gold beets to have enough to go around. Sorry for the changes from the proposed list. Plenty more zucchini on the way, and carrots and potatoes should be in next week's box with the start of the main season CSA. Thank you all! *Sophie*

Challah herb and cheese rolls

From The Village Baker by Joe Ortiz

This challah is a simple and lovely sandwich bread I bake just about every week for our family. To shape the loaves, I usually divide the dough in half, then divide each half into 3 parts, and roll out tightly and braid. Place each braid into a greased loaf pan, let rise until it crests over the pan (about 30-40 min) and bake off with a little egg wash and poppy seed sprinkled on top. The recipe below will yield enough dough for one loaf, and one batch of herb and cheese rolls, which should be devoured warm if possible.

For the challah

1 tablespoon + 2 teaspoons active dry yeast
2 cups warm water
2 whole eggs
3 tablespoons corn or sunflower oil
3 tablespoons sugar
1 tablespoon salt
6 cups organic unbleached white flour

For the herb and cheese rolls

½ recipe challah
2 cups finely diced sharp cheddar cheese
½ cup minced green onion
3 tablespoons fresh chopped herbs (parsley, basil, chervil or thyme work well)

Proof the yeast in a little of the warm water for about 10 minutes, then add it to the rest of the water, the eggs, oil and sugar in a stand mixer if you have, or large bowl. Add 4 cups flour and stir well by hand, mixing out any large lumps of flour (I like to give it an autolyse rest of a few minutes at this point). Add the salt, then one cup of flour, and either mix by hand or knead with a dough hook on low speed for a few minutes. Add the last cup of flour and continue mixing. If it seems too wet, add a bit more flour but it's ok if it's slightly glossy and a bit sticky.

Turn the dough out onto a floured work surface, scrape the bowl clean and knead for a minute more by hand. Place the dough back into the clean and lightly oiled bowl. Cover and allow to rise until doubled, about 1 ½ hours.

Turn dough out and divide in half. Shape half into a regular loaf, or divide and roll out three pieces into 16" or so lengths and braid. Place into a greased loaf pan, cover loosely and allow to rise until it crests over the pan. Use the other half of the dough for the herb and cheese rolls:

Flatten out the rest of the dough onto your worktable and sprinkle it with the diced cheese, chopped green onion, and chopped herbs. Push the ingredients gently into the dough, then start folding the dough over onto itself, incorporating the embellishments. With both hands drag the ball of dough around on the table until cheese and onion almost seem to pierce the outer surface of the dough. Then leave the dough on the work table or in a bowl to rest, covered for between 15 and 20 minutes.

Preheat the oven to 375.

Divide the dough into quarters, then divide each quarter into 5 equal pieces, 20 in all. Round each into a small roll. Do not be alarmed if the cheese seems to break out of the dough; when baked those little cheese bits form a crusty coating over the rolls. Place the rolls on a parchment-lined baking sheet and let them rise, covered in a warm place for 20-30 minutes.

Egg-wash the rolls if you want a shiny look, and bake them for 12-15 minutes until they are golden brown. The loaf will take about 10 minutes longer to bake.

Yields about 20 rolls and 1 challah loaf.