

# At Home Italian Hero Bread

*By Domenico Tolomeo*

Fill your home with the irresistible aroma of freshly baked bread with this recipe, featuring a crispy crust and soft interior that is perfect for sandwiches.

**Yield:** 3 loaves

**Prep Time:** 27 hours

**Bake Time:** 45 minutes

## Ingredients:

- 650g water
- 20g honey
- 10g Caputo Lievito Dry Yeast
- 1kg Caputo "00" Chef's Flour
- 20g salt
- 20g Olitalia TuttOlio



## Instructions:

1. In a bowl, add the water, honey, and Caputo Lievito Dry Yeast and stir until everything is dissolved.
2. In the bowl of a stand mixer fitted with the dough hook attachment, add the water mixture and Caputo "00" Chef's Flour and mix for 6 minutes on speed 2.
3. Add the salt and mix for 3 minutes on speed 2.
4. Next, add the Olitalia TuttOlio and mix for 5 minutes on speed 2.
5. Remove the dough from the mixer and shape it into a ball.
6. Coat a large mixing bowl with Olitalia TuttOlio, then place the dough ball inside and cover with plastic wrap. Let it sit for 1 hour at room temperature.
7. After 1 hour, use your fist to punch down the dough to release the gases, then fold each corner into the center. Recover with plastic and let it sit for another hour.
8. After the dough has rested, remove it from the bowl and divide and scale the dough into 550g portions. Ball the dough, then add the dough balls to a container covered with oil. Cover and place in the refrigerator for 24 hours.
9. Remove the dough from the fridge and let it rest at room temperature for 1 hour.
10. Preheat your oven to 475F.
11. Shape the dough balls into baguettes/heroes. Place them on a baking tray lined with parchment paper and coated with Caputo Semola. Cover them with a damp rag and let them proof at room temperature until they have doubled in size.

12. Once the dough has doubled in size, you can score the tops using a bread knife or lame. Place them in the oven on the top rack and bake for 30-45 minutes, or until golden brown and hollow in the middle.
13. Place the bread on a cooling rack and allow it to cool for 30 minutes before slicing into it.