

Semolina Bread

By Domenico Tolomeo

Semola gives this bread a beautiful rustic flavor and color!

Yield: 7 8oz loaves

Prep Time: 24 hr

Bake Time: 30 min

Ingredients:

- 5 and 1/3 cups (800g) Caputo Semola
- 1 and 1/3 cups (200g) Caputo "00" Chefs Flour
- 2 and 1/4 teaspoons (8g) Caputo Lievito Dry Yeast
- 2 and 1/3 cups (550g) cold water
- 1 and 3/4 tablespoons (30g) sea salt
- 1 and 1/2 tablespoons (30g) honey
- 2 tablespoons (25g) Olitalia Extra Virgin Olive Oil
- Sesame seeds, to top



Instructions:

1. Add the Caputo Semola, Caputo "00" Chef's Flour and Caputo Lievito Dry Yeast to your mixer using a dough hook attachment and mix for 2-3 minutes on the 1st speed.
2. Add the water and honey and mix on a slow speed for 5 minutes.
3. Stop the machine and allow the dough to rest for 30 minutes.
4. Restart the machine on a slow speed, then add your salt and mix for 3 minutes.
5. Add the Olitalia Extra Virgin Olive Oil and mix for 3 minutes or until the oil is incorporated in the dough and the dough starts to become smooth.
6. Leave your dough in the mixing bowl, cover with plastic or a damp rag, and let it rest for 30-40 minutes.
7. Once the dough has risen, use your fist to push out all the gases, cover with plastic again, and let it rest for another 30-40 minutes.
8. After the dough has risen for a second time, push all the gas out again and weigh the dough balls out to 10oz each for standard 6 inch heroes.
9. Place the dough balls in a tray and allow them to proof for 3-4 hours until doubled in size.
10. After the dough has risen, shape the dough into heroes, place them on a tray dusted with Caputo Semola, cover with plastic, and place them in the refrigerator overnight.
11. The following morning, preheat your oven to 450F, remove the dough from the refrigerator, and cover the dough with a damp rag and place in a warm spot until the heroes have doubled in size.
12. When the heroes have doubled in size, remove the wet rags, add an egg white wash on top of them,

coat them with sesame seeds, and score them using a bread lame or knife.

13. Place the tray in the oven and bake for 30-40 minutes. Remove the heroes once they are golden brown.
14. Let them rest on a cooling rack for 10 minutes, then enjoy!