

Artisanal Bread & Herbs

Preparation

- Make the fermented dough by mixing all the ingredients, until you get a smooth and shiny dough, then make a breakdown (breakdown and rotation movement with the dough that will incorporate air inside)
- Cool for 24 hours in a fridge before use
- Make the vegetable garnish using all ingredients except parmesan, put in a hot pan for one minute with olive oil and seasoning, let cool before use

For the Peasant Bread Base

- Make a ring with all the dry ingredients
- Cut the fermented dough in pieces
- Incorporate the liquid masses (attention temperatures of water to be determined according to where you are) and dry yeasts at the base about 70% because it's easier to regulate the consistency of the bread
- Make an intense kneading to obtain a smooth and shiny mass, at this point incorporate the filling and the rest of the liquid then continue mixing
- Leave the dough to rest for about 30 minutes
- Fold to incorporate air into the dough and form the mold into your panibois (250g per mold)
- Let the bread grow in 145 °F and 50% humidity for 30 min
- Start cooking for 20 min at 465 °F ventilate with water injection.
- Exit oven, brush with olive oil, and enjoy!



Ingredients

Fermented Dough

- 250g Patent Flour King Arthur
- 146g Cold Water 65 °F
- 4g Fresh Yeast
- 3g Sea Salt

Farms Bread Dough

- 500g Artisan Flour King Arthur
- 180g Cold Water 65 °F
- 118g Whole Milk
- 34g Olive Oil
- 12g Fresh Yeast
- 8g Smoke Salt
- 124g Fermented Dough
- 25g Sour Cream

Bread Garnish

- 60g Arugula
- 25g Basil
- 20g Taragon
- 5g Sage
- 2g Thyme
- 2g Oregano
- Olive Oil
- Salt
- Black Pepper
- 25g Parmesan