

EASY SANDWICH BREAD



SERVES
MANY



METHOD
BAKE



MINUTES
300



DIFFICULTY
3/10



Makes 2 Loaves

Duc baking mold

Ingredients

- 3 cups (450g) bread flour
- 1 tsp active dry yeast
- 1 ½ tsp (9g) salt
- 1 ½ cups (350ml) water

With Seeds

- 2 tbsp + 1 tsp: sesame, poppy, sunflower, flax seeds
- ¼ cup rye berries
- ¼ cup oat groats
- Soak in 7 oz boiling water 24 hr prior

In a large bowl combine flour, yeast, and salt.

Add water and stir until blended (dough will be shaggy and sticky).

Cover bowl with a kitchen towel and let rest at room temperature for 4 hours.

Preheat oven to 475°F with a rimmed baking sheet on the lower rack.

Place dough on a lightly floured work surface, and sprinkle the top with a little more flour.

Divide dough into 2 equal pieces. Shape one piece of dough into a “batard” and place into a Panibois - Duc baking mold. Repeat with other piece of dough.

Cover the molds with kitchen towels and let proof at room temperature for 15 to 30 minutes, until dough reaches the top of the molds.

While oven is preheating, put 1 cup of water to boil.

Using a razor blade or a knife, score the top of the dough.

Place bread in the oven on a middle rack and then pour the boiling water into the rimmed baking sheet on a separate rack or beside the bread.

Bake at 450 - 475°F for 30 minutes until top is golden. Let cool on wire rack before slicing.

