

"Dreikorn" Bread

150g *Golden flax seeds*
250ml *water*

Soak flax seeds in water until softened.

◇
60g *sour dough culture*
200g *white whole wheat flour*
135ml *water*

Combine mother starter culture, whole wheat and water, and let rest at room temperature for about eight hours or until doubled in volume

◇
250g *King Arthur flour*
180ml *water*
17g *salt*
3g *dry yeast*

Combine all of the ingredients and knead thoroughly for 5 minutes.

100g *millet*
70g *roasted sesame seeds*
10g *sesame oil*

Let rest at room temperature until approximately doubled in volume, about three hours. During this time, stretch-and-fold four times in about 15 minute increments.

◇
2 Tbsp *roasted sesame seeds*

Coat a dutch oven with margarine or butter and dust with semolina flour.

Form dough into a boule and transfer into dutch oven. Let rest at room temperature for another 30-60 minutes.

Preheat oven to 500°F (260°C).

Brush dough with water, and sprinkle with remaining sesame seeds.

Cover Dutch oven and bake at 500°F (260°C) for 25 minutes. Remove lid and continue baking at 375°F (190°C) for about another 35 minutes or until interior temperature reads 200°F (95°C).

Remove from oven, let cool for 10min then remove from Dutch oven. Let bread rest on a cooling rack for at least two hours.