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1 Babka

A simple but elegant dessert pastry.

Ingredients

Dry:

120g whole wheat flour

230g bread flour

50g almond flour

1tsp dry active yeast

Wet:

2/3 cup warm milk

2 eggs

1/4 cup agave nectar

Other:

1 pinch salt

1 stick butter

90g starter

1 handful dried cranberries

1 handful dried raisins

Step

Preheat oven at convection bake 325°F.

1. Mix the dry and wet ingredients separately.
2. Add the wet mix into the flour mix, add in the starter.
3. Mix until all flour is wet.
4. Rest for 20 minutes.
5. Knead the dough until tacky, not sticky.
6. Knead in butter.
7. Knead in dried fruit.
8. Cover and let rise up to 2 hours.
9. Shape and proof up to 2 hours.
10. Bake at convection 325°F for 30 minutes.

2 Bread

Bread recipe description.

Ingredients

WHITE:

- 810g water
- 150g starter
- 70g wheat germ
- 200g whole wheat flour

RYE:

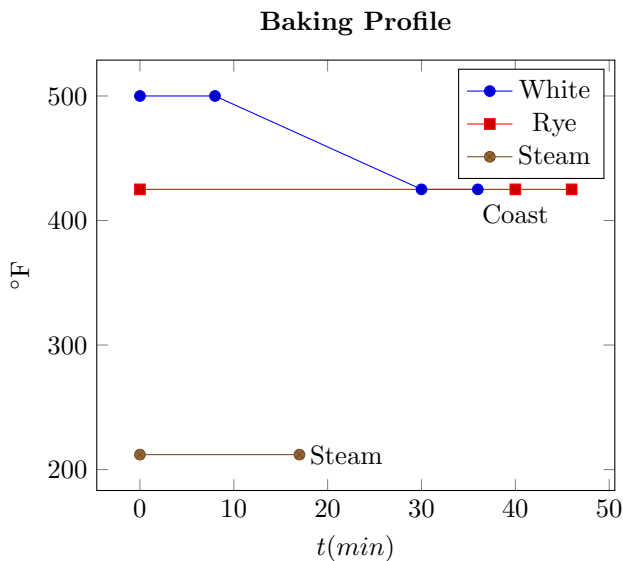
- 810g water
- 150g starter
- 70g wheat germ
- 150g dark rye flour
- 100g whole wheat

Step

If white, wet all ingredients, mix in 800g bread flour. If Rye, wet all ingredients, rest for 1 hour, mix in 750g bread flour. Then:

- 1. Let rest for 30 minutes.
- 2. Add 20g salt, 60g water (50g if ambient temperature $\geq 85^{\circ}\text{F}$).
- 3. Add seeds with salt during the first flip.
- 4. If rise in the fridge, put the dough in the fridge after everything is incorporated. If rise at room temperature flip every 30 minutes during the first 2 hours.
- 5. Rest for another 2 hours (1 hour if temperature $\geq 80^{\circ}\text{F}$).
- 6. Divide each batch of dough by two for 2lbs loaves (by four for 1lb loaves).
- 7. Shape and refrigerate overnight, or 8 hours.
- 8. Warm up oven with steam to 500°F .

		Type	Temp	Time
9.	Baking profile:	White	500	8
			425	30
			Coast	6
		Rye	425	40
			Coast	6
			Skip coasting for small loaves.	



10.

11. Turn off the steam after 17 minutes.

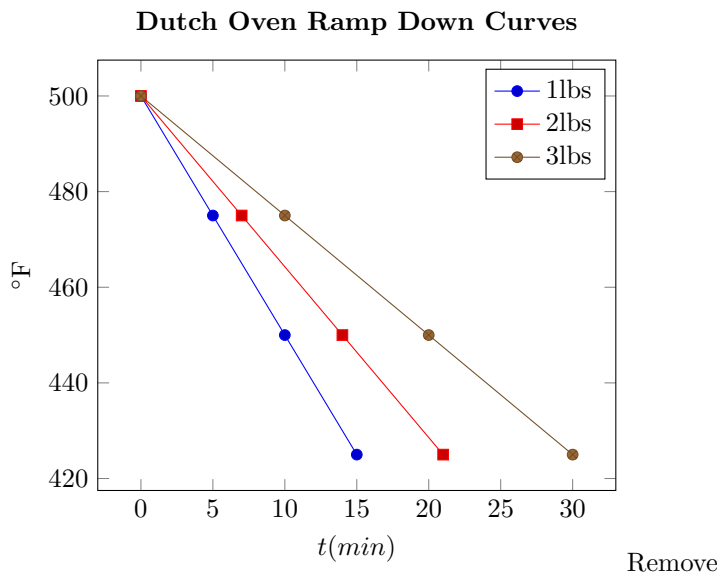
12. Rotate loaves half way through.

13. If using Dutch oven, ramp down:

1lb loaf 500°F to 425°F in steps of 25°F every 5 minutes;

2lbs loaf 500°F to 425°F in steps of 25°F every 7 minutes;

3lbs loaf 500°F to 425°F in steps of 25°F every 10 minutes;



Dutch oven lid at 425°F, bake for additional 20 min (30 min for 3lbs loaf).

Step

Preheat Dutch oven to 500°F. Bake at 425°F for 40 minutes.

	Water(g)	Rye(g)	Seeds(g)
1. Starter	125	100	
Soaker, rye	100	100	
Soaker, seeds	60		150
Final dough	215	200	
Total	500	400	