

Elora Bread Trading Co.



Toasted Sesame Seed Loaf

Elora Bread is a small-batch artisan bakery that focuses on traditional-method naturally-leavened (sourdough) bread. We believe in a hands-on approach to bread making, and all of our breads are handcrafted from start to finish using quality organic, natural, and local ingredients.

We offer a variety of breads that rotate throughout the week, alongside a number of culturally- or historically-inspired baked goods, such as focaccia, bialys (Polish-Jewish bagels), and shortbread cookies.



Ingredients

194 grams Bread Flour
173 grams High extraction bread flour
(We use 1847 Stone Milling's Daily Bread flour)
22 grams Rye Flour (1847 Stone Milling)
294 grams Water, room temperature
78 grams Starter, fed and active
31 grams Sesame Seeds, Toasted
(plus a little more for a crust)
9 grams Kosher salt
800 grams Total Weight

Directions

1. In the bowl of your stand mixer, using the dough hook attachment, combine all flours, water, and starter. Mix on low speed for 5 minutes.
2. Add toasted sesame seeds and salt. Mix on second speed for an additional 5 minutes
3. Remove hook and cover with a damp towel. Allow the dough to rise in some place warm for 3 ½ hours (until approx. doubled). After the first two hours, turn the dough out onto a floured surface and fold all sides toward the center to degas the dough and develop more gluten. Return the dough to your bowl, cover and continue rising for the remaining 1 ½ hours.
4. When dough looks sufficiently risen, turn it out onto a lightly floured surface and pre-shape it into a loose ball. Place the ball seam side down on your work surface, cover with your damp towel and allow to rest for 1 hour.
5. Once rested, shape the loaf into an oval. Lightly moisten the smooth side of the loaf and dip into remaining sesame seeds. Rest seam side up in a floured banneton. Place banneton in a large ziploc bag, seal + rest overnight (12-18 hours) in the fridge.
6. Sometime the next day, preheat your oven and dutch oven at 500F for 1 hour.
7. 5 to 10 minutes before baking remove the loaf from the fridge and rest at room temperature
8. Score the loaf lengthwise and bake using the dutch oven method. 20 minutes with the lid on and 18 with the lid off. 38 minutes total.
9. Place the baked loaf on a cooling rack and allow to cool fully before slicing (unless you can't wait... but you should wait...)

Note

This recipe presumes that you have a living sourdough starter culture, you know how to feed it and that you are familiar with the dutch oven method for baking bread and have the equipment to do so. There are lots of online tutorials.