

Semolina Apricot Bread

The durum flour and apricots combine to produce a sweet but earthy flavor that produces a loaf perfect for breakfast, with a salad or lightly toasted. The nuts help add to the earthy flavor and texture but are optional.

Ingredients

Two large loaves	Ingredient	One large loaf
3 cups, 408 g	Patent durum flour, 40%	1 ½ cups, 204 g
3 cups, 420 g	All purpose flour, 41%	1 ½ cups, 210 g
1 cup, 142 g	Cornmeal, 14%	½ cup, 71 g
½ cup, 58 g	Wheat germ, 6%	¼ cup, 29 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	½ Tbsp, 11 g
1 ½ cups, about 12 oz, 336 g	Dried apricots, 33%	¾ cup, about 6 oz, 168 g
1 cup	Walnuts or pecans, chopped coarsely	½ cup
3 cups, 711 g	Water, warmed to 105-115 degrees, 69%	1 ½ cups, 356 g

Cut the dried apricots into ½” chunks (I typically divide each apricot into four pieces), place in a microwavable bowl then cover with water and bring to a boil in the microwave. Remove from the microwave and allow the apricots to cool and absorb water while preparing the remaining ingredients.

In a large bowl, stir together the flours, cornmeal, wheat germ, yeast, salt, and nuts. Drain the apricots, saving the warm water. Add more water to the apricot water to bring volume up to 3 cups (or 1 ½ cups for a half batch), then heat to 105-115 degrees. Stir the apricots and water into the dry ingredients until well mixed then stir for another 30 seconds with a large spoon. Cover the dough and allow to stand at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use the dough.

On a floured surface, shape the loaves into a batard or torpedo then place on a peel or cutting board covered with parchment paper. Sprinkle with cornmeal then cover lightly with plastic wrap. Allow to rise at room temperature for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees then score the loaves and slide onto the baking stone. Pour 1 cup hot water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove from oven and cool on a wire rack.