

Sesame Semolina

White or black sesame seeds make for a beautiful loaf, a slightly crunchy texture and subtle sesame flavor.

Ingredients

Two large loaves	Ingredients	One large loaf
3 cups, 408 g	Patent durum flour, 43%	1 ½ cups, 204 g
3 cups, 420 g	All purpose flour, 44%	1 ½ cups, 210 g
1 cup, 130 g	Whole wheat flour, 14%	½ cup, 65 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 7 g
¼ cup	Sesame seeds, toasted (plus more for sprinkling)	2 Tbsp

In a large bowl, stir together the ingredients until smooth then stir vigorously another 15-30 seconds. Cover and allow to stand at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

On a floured surface, shape the loaves into a boule, batard or torpedo then place on a peel or baking sheet covered with parchment paper. Sprinkle with sesame seeds 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.