

## Hazelnut Bread or Round Braid

Two Loaves or One Large Braid	Ingredient	One Loaf
1 cup, 130 g	Ground hazels or filberts, 14%	½ cup, 65 g
5 cups, 680 g	Bread flour, 72%	2 ½ cups, 340 g
2 cups, 260 g	Whole wheat flour, 28%	1 cup, 130 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
½ cup, 110 g	Oil, 12%	¼ cup, 55 g
½ cup, 170 g	Molasses, 18%	¼ cup, 85 g
3 cups, 711 g	Water, heated to 105-115 degrees, 76%	1 ½ cups, 356 g
Approx ½ cup, 62 g	Whole hazels or filberts, 7%	Approx ¼ cup, 31 g

### Mixing

In a food processor or blender grind the hazels coarsely and set aside. In a large bowl mix the flours, yeast and salt together. Stir in the oil, molasses and warm water until well mixed. Stir in the ground hazels until evenly distributed. Cover and allow to rise at room temperature for about 2 hours then refrigerate dough until ready to use, OR refrigerate immediately and wait at least 12 hours to use dough.

### To Make Loaves

Grease one or two 8 ½ x 4 ½ inch pans and sprinkle with cornmeal. Divide the dough in half (if making two loaves) and shape dough into a loaf. Lay in the loaf pan(s) and cover lightly with plastic wrap. Allow the loaves to rise at room temperature for about an hour.

Meanwhile preheat the oven to 450 degrees. Remove the plastic wrap and randomly snip ½ inch holes with a sharp scissors on the loaves. Place a whole hazel or filbert in each hole. Place the loaves on the center shelf of the oven, turn the oven down to 400 degrees and bake for 45 minutes. Remove loaves to a wire rack to cool.

### To Make a Round Braid

Prepare a single or double batch of dough as outlined above. Remove the dough from the refrigerator and divide into six equal portions. On a floured surface shape stretch each portion out into cylinders, each about 16 inches long.

To make the six strand braid, connect one end of the braid strands all together then group three braid strands slightly to your right and three braid strands slightly to your left. Move the strand on the far right over the other two strands on the right and place it in the middle. Snug the strand up toward the area where all six strands connect. Move the strand on the far left over the other two strands on the left and cross over the strand in the middle. Again, snug the strand up toward the area where all six strands connect. Repeat the process with the strand now on the far right, then the strand on the far left until a braid is formed. Gently tease the braid into a circle shape by stretching the dough in the middle of the braid out and folding the corners under the loaf. Transfer to a peel or baking sheet covered with parchment paper. Cover the braid lightly with plastic and allow to rise at room temperature for about an hour.

Meanwhile preheat the oven, baking stone and steam pan to 450 degrees. Uncover the braid and use a sharp pointed scissors to snip a 3/4 inch hole into the flat, broad part of each braid. Place a whole hazel or filbert into each of the holes taking care to set the hazel in deeply. Repeat the nut insertion process in random spots on the tops of the braid. Slide the loaf and parchment off the peel onto the baking stone. Turn the oven down to 400 degrees and pour a cup of water into the steam bath. Bake for 60 minutes (large loaf) or 45 minutes (small loaf) then remove to a wire rack to cool.