

Whole Grain Pastry Dough with Millet Flour

Millet is a starchy whole grain with a buttery, slightly sweet flavor. In dough its effect is similar to adding potato but it adds more nutrients, fiber, and flavor than potato. Since millet has no gluten, it needs to be combined with a gluten containing flour when used in risen breads.

Double Batch	Ingredient	Single Batch
2 cups, 272 g	Bread flour, 28%	1 cup, 136 g
2 ½ cups, 325 g	Whole wheat flour, 34%	1 ¼ cups, 163 g
2 ½ cups, 360 g	Millet flour, 38%	1 ¼ cups, 180 g
½ cup, 75 g	Buttermilk powder, 8%	¼ cup, 38 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
¼ cup, 85 g	Honey, 9%	2 Tbsp, 43 g
4, 192 g	Eggs, large, 20%	2, 96 g
¼ cup, 56 g	Butter, melted, 6%	2 Tbsp, 28 g
2 ½ cups plus 2 Tbsp, 634 g	Water, warmed to 105-115 F, 66%	1 ¼ cups plus 1 Tbsp, 317 g

In a large bowl stir together the dry ingredients. Make a well in the middle and add the honey, eggs, and melted butter. Stir in the warm water until well mixed then stir vigorously another 15-30 times. Cover and allow to rise at room temperature for about 2 hours then refrigerate until ready to use, OR refrigerate immediately and wait at least 12 hours to use.