

# Dado's Bread Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 20 minutes

Cook time : 40 minutes

Ready in 60 minutes plus cooling

Level : Basic

## Ingredients:

- Bread flour 300g (10.6oz)
- Wholegrain wheat flour 150g (5.3oz)
- Dark rye flour 150g (5.3oz)
- Water 450g (15.9oz)
- Fresh yeast 30g (1oz)
- Salt 14g (3Tsp)
- Pumpkin seeds, toasted 150g (5.3oz)
- Olive oil 30g (1oz)

## Directions

1. Mix all the flour with the salt in a stand mixer fitted with hook attachment.
2. In another bowl mix warm water with the yeast and stir well.
3. Pour liquid into the flour and mix on low speed until you get soft dough, for about 10 minutes.
4. Add 100g (3.5oz) of pumpkin seeds and the oil and knead them into the dough.
5. Leave the dough to ferment until doubled in size.
6. Gently punch the dough and transfer it into the 30cm x 11cm (12" x 4") pan.
7. Leave the dough to rise again.
8. Brush it with egg wash and sprinkle some seeds on the top.

9. Bake Dado's bread at 200°C (400°F) for approximately 40 minutes, until golden in color. When tapped, the bread should sound hollow.
10. Remove the bread from the mold as soon as it is done and leave it on a rack to cool down.

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