

Granville Island Beer Bread

(makes 1 loaf)

Night before:

85 g bread flour

85 g tepid water

⅛ tsp instant yeast

Baking day:

177 ml beer (room temperature)

2 TBsp olive oil

1 ½ TBsp dried onion flakes

2 tsp instant yeast

¾ tsp salt

¼ tsp ground pepper

2 TBsp sugar

280 - 320 g bread flour

2 small sausages, cooked and in small pieces

1 1/2 cups grated (Monterey Jack) cheese

Mix all the ingredients in a large bowl for the pre-ferment the night before, cover with plastic wrap and set aside till next day.

The next morning add in the room temp. beer, olive oil, dried onion flakes, 70 g of bread flour, instant yeast, salt, pepper and sugar, and mix all these ingredients together till well blended. Mix in another 105 g of flour. Start to knead the dough with the dough hook and continue to add a little flour till the dough becomes smooth (a little on the tacky side). Knead the dough for about 8 minutes, then place into a lightly oiled bowl, turn the dough over so all the sides are lightly coated. Cover with plastic and let rise for 1 hour or till it has doubled in size.

Sprinkle a little flour onto a flat surface and flatten out the dough. Divide the sausage pieces and 1 cup of the cheese over the dough, roll it up and careful knead it in. Cover dough with plastic wrap and allow to rest for another 15 minutes. Afterwards shape into loaves and place onto a cornmeal parchment lined cookie sheet. Cover with plastic wrap and allow to rest for 1 hour. Using a sharp knife score the dough about a inch deep. Sprinkle the rest of the grated cheese on top of the loaf. Bake in a preheated 350°F/180°C oven for 30-35 minutes or till a thermometer places into middle of loaf reads 180°F/93°C. Remove from oven and allow to cool on a wire rack.

(This bread is sourced from CookingBread.com)

Original post can be found on my blog www.notatievanlien.blogspot.com Lien© 2012.