

# Bread Loaf Baker

Bake delicious homemade bread loaves,  
crusty outside with a soft centre.



  
Emile Henry  
FRANCE

# Whole wheat honey and sesame loaf

Preparation time: 10 min

Rising time: 40 + 50 min

Cooking time: 45 min

## Ingredients:

- 300 g / 10 1/2 oz / 2 1/2 cups whole wheat flour
- 120 g / 4 1/4 oz / 1 cup all-purpose flour

- 3 tbsp honey
- 4 tbsp toasted sesame seeds (divided in half)
- 14 g / 1 tbsp (2 packets) dry yeast
- 25 cl / 1 cup of warm water (40°C / 100°F)
- 2 tsp salt



- 1 Combine the flours, honey, 2 tbsp sesame seeds, and yeast in a large bowl. Add the water and knead for 7 to 10 minutes.
- 2 Cover the bowl with a kitchen towel and leave to rise for 1 hour, at room temperature and away from draughts.
- 3 Grease and sprinkle the base with flour. Knead a little and shape the dough to fit in the baker. Place it inside.
- 4 Put the lid on and leave to rise for 40 minutes, at room temperature.
- 5 Preheat the oven to 240°C/450°F/gas mark 8. Brush the top of the dough with water and sprinkle over the remaining sesame seeds.
- 6 Place the closed baker in the preheated oven and bake for 45 minutes. Leave to cool for a few minutes before turning out.

  
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-  The secret of delicious bread lies in the baking, which requires a high level of carefully controlled humidity.
-  With its specific shape and refractory ceramic, our bread loaf baker creates the right level of humidity during cooking to get a perfect loaf. The crust is crispy all over and the inside soft, even for loaves made with gluten-free flour.
-  The cooking is made in the same conditions as in a traditional bread oven: no need to turn the bread out while cooking, and no need to place a bowl of water in the oven.



MADE IN  
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SINCE 1850