Bread Loaf Baker

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