

VIENNA BREAD WITH DUTCH CRUMB

(adapted from [The Bread Bakers Apprentice](#))

Pate fermentee (made the day before)

140 g bread flour
2.5 g salt
1/2 teaspoon instant yeast and
100 g water at room temperature

Mix all ingredients, knead briefly and let it rise at room temperature for 1 to 2 hours. Place the mixture in the fridge overnight, remove from the fridge one hour before making the bread.

Dough:

185g pate fermentee (*you will not use the full amount made*)
170g unbleached bread flour
7g sugar
4.5g salt
2g instant yeast (3/4 tsp)
1/2 egg, slightly beaten
7g unsalted butter, melted and slightly cooled
85-100 ml water, lukewarm (90 - 100 F)

Dutch Crumb Paste:

1 Tbs bread flour
3/4 cup rice flour
3/4 tsp. instant yeast
2 tsp. sugar
1/4 tsp. salt
2 tsp oil
8 tbsp water (or a little more) to make a thick paste.

Remove the *pate fermentee* from the refrigerator, cut it into 5-6 small pieces, cover and let it at room temperature for about 1 hour.

Stir together the flour, sugar, salt, and yeast in a large bowl. Add the *pate fermentee* pieces, the beaten half egg, butter, and 85 ml of the water. Stir together with a large metal spoon, or with your hands, until the ingredients form a ball. If too dry, add the rest of the water (*I did*). Let it rest for 20 minutes.

Knead by folding 3 times at 20 minutes intervals. At the end of the third cycle of folding (at 1 hour fermentation), leave the dough covered, undisturbed, for another hour. Cut the dough into 6 equal pieces, pre-shape them as balls. Let them rest for 15 minutes.

Make the topping layer by mixing all the ingredients for the Dutch crumb to form a thick paste. Shape each bread as rolls, being careful not to deflate the dough too much. Place them on a floured surface without touching, apply a thick coating of crumb paste on the surface using a silicone brush or your fingers. Let them rise for 60-90 minutes (they should not double in size).

Place the rolls (covered) in a 450F oven, turning the temperature down to 400F as soon as you start baking. Remove the cover after 20 minutes, and continue baking them for a total of 30 to 35 minutes, until golden brown. Cool the rolls on a rack for one hour before eating.