

AUBERGE PECAN-WALNUT BREAD

(slightly modified from Karen's Kitchen Stories)

120 grams pecan pieces
50 grams walnut pieces
7 grams (one package) active dry yeast
85 grams (1/4 cup) honey (I used acacia)
320 grams (1 + 1/3 cups) warm water
30 grams (2 tablespoons) olive oil
500 grams (3 + 3/4 cups) bread flour
7.5 grams (1 + 1/2 tsp fine sea salt)

Heat the oven to 400 F. Spread the pecan and walnut pieces in a baking sheet and toast them in the oven for about 7 minutes. Let them cool. Pulse them in a food processor until you have both crumbs and medium pieces.

In the bowl of a stand mixer, add the yeast, honey, and warm water. Stir and let stand for about 10 minutes. Add the olive oil, flour, sea salt, and walnut pieces. Stir with a dough whisk or wooden spoon until the ingredients are combined. Knead with the dough hook for about 5 minutes, until the dough is fairly smooth. Place the dough into an oiled bowl and cover with plastic wrap. Let rise until doubled, about 75 minutes.

Lightly flour your work surface and turn the dough out without deflating it. Shape the dough into a ball and place in a floured banneton for the final rise. Cover with oiled plastic wrap and let rise until doubled, about 60 minutes. While it rises, heat the oven, with a baking stone (if you have one) on the middle rack, to 400 degrees F. When the dough has doubled, invert it on a sheet of parchment paper, slash the surface with a razor blade and quickly place it over the baking stone. Use your favorite method to generate steam (I invert the lid of a Dutch oven slightly moist and bake the bread covered for about 20 minutes). Bake at 400 F for 10 minutes. Reduce the oven temperature to 350 degrees F and bake for an additional 40 minutes. Cool on a wire rack.