

THE CHIGNON

(adapted from Craftsby.com)

makes one loaf

270 g bread flour

30 g spelt flour

195 g water at room temperature

1.5 g instant yeast

6 g fine sea salt

Mix all the ingredients on low-speed in a mixer fitted with a dough hook for 4 minutes. Make sure no big clumps of flour are sticking on the sides, scrape the bowl if needed.

Increase speed to medium and mix for about 6 more minutes. Dough should be very smooth and elastic at this point. Take the dough from the mixer and place in a bowl lightly sprayed with oil. Leave the dough at ambient temperature for 20 minutes, then refrigerate the dough overnight. After two hours, punch the dough slightly down, cover it and let it stay in the fridge until next morning.

Remove the dough and allow it to sit at ambient temperature for 20 minutes.

Shape as desired. If doing the chignon, right after shaping coat the surface with flour, then allow it to proof for 90 minutes, covered with a cloth.

Bake at 470 F (245 C) in an oven with initial steam for 35 to 45 minutes, until golden brown.

Cool on a rack.