

SNAPSHOT

Refresh the sourdough starter and prepare the yard butter 6 to 10 hours before mixing the dough. The dough is then mixed, folded, and chilled overnight. The following day it is shaped, proofed, and baked.

1 TWISTY LOAF AT 1KG — 9-INCH PULLMAN PAN — DOUGH TEMP: 78°F — LEVEL: ADVANCED

YARD BREAD

This bread is filled with aromatic herbs ideally from your kitchen garden, like rosemary and thyme, combined into butter. The butter is then slathered inside a babka-style twist for a savory delight.

YARD BUTTER

WEIGHTS & INGREDIENTS

113g (1 stick) butter, unsalted, at room temp	20g sage, fresh, finely minced
20g oregano, fresh, finely chopped	20g lemon zest, grated
20g thyme, fresh, finely chopped	4 cloves garlic, minced
20g rosemary, fresh, finely chopped	

THE NIGHT BEFORE: SOURDOUGH STARTER REFRESH AND MAKE THE YARD BUTTER

Following the instructions on page 67, refresh your sourdough starter the night before or up to 10 hours prior to mixing the dough.

Make the yard butter In a stand mixer fitted with the whisk attachment, whip the butter on medium speed until creamy, about 2 minutes. Add the oregano, thyme, rosemary, sage, lemon zest, and garlic. Whip on medium speed until the herbs are evenly dispersed throughout the butter. Using a flexible spatula, transfer the butter to a 1-pint deli container (or similar container) and refrigerate until needed.

DAY ONE: MIXING, FOLDING, AND CHILLING

Mix In a stand mixer fitted with a dough hook, combine the bread flour, whole wheat flour, water, eggs, starter, vegetable oil, and salt and mix on low for 2 minutes. Stop the mixer and scrape down the bowl and hook with a dough scraper. Resume mixing on low speed for another 2 minutes, or until there are no patches of dry flour. Using a dough scraper, transfer the dough to a large bowl.

Pop a digital thermometer into the dough to take its temperature—it should be between 75° and 81°F. (If the dough is above 81°F, stick it in a cool spot—not the refrigerator—until it cools to between 75° and 78°F. If it is less than 75°F, place it in a warm location until it reaches between 75° and 78°F.) Cover the bowl with a dinner plate or sheet pan for a lid and let rest for 1 hour.

Fold Once the dough is relaxed, you will give it a series of three folds spaced 1 hour apart. To fold, smear a little water onto your work surface. Using a dough scraper, gather the dough together and, with a quick motion, scoop the dough up with the dough scraper and flip it onto the

Recipe and ingredients continue

