

## Dutch Crunch Sourdough Bread

### Tangzhong:

- 20 g flour (2 *tblsp*)
- 100 g water ( $\frac{1}{3}$  *cup* + 1 *tblsp*)

### Dough:

- All of the tangzhong
- 120 g milk ( $\frac{1}{2}$  *cup*)
- 2 *tblsp* softened or melted butter (28 g)
  - Optionally, replace some (or all) of the butter with sesame oil for a unique nutty flavor
- 35 g honey (2 *tblsp*)
- 360 g bread flour (2  $\frac{2}{3}$  *cups*)
- 7 g salt (1 *tsp*)
- 100 g active starter ( $\frac{1}{2}$  *cup*)

### Topping:

- 60 g water ( $\frac{1}{4}$  *cup*)
- 8 g sesame oil (1  $\frac{1}{2}$  *tsp*)
- 5 g sugar (1 *tsp*)
- 4 g instant yeast ( $\frac{3}{4}$  *tsp*)
- 3 g salt ( $\frac{1}{2}$  *tsp*)
- 60 g white rice flour ( $\frac{1}{3}$  *cup*)

### Directions:

- 1) **Make the tangzhong.** Whisk together all ingredients for the tangzhong in a small saucepan over medium-low heat until thickened.
- 2) **Mix the dough.** Add the tangzhong to the bowl of a stand mixer (*no need to cool first*) along with the milk, butter (*and/or sesame oil*), and honey. Whisk to incorporate and to cool the tangzhong slightly. Add the flour and salt; briefly mix. Last, add the sourdough starter. Transfer to a stand mixer.
- 3) **Knead the dough.**
  - **KitchenAid:** Using the dough hook attachment, knead the dough on a low speed (*speed 2*) for 10-12 minutes.
  - **Ankarsrum:** Using the dough roller and scraper attachment, knead the dough on a low speed (*speed 2-3*) for 12-15 minutes. Use a spoon, as needed, to help the dough along in the first 2-3 minutes, until all the ingredients come together in a smooth round.

- 4) **Bulk fermentation:** Form the dough into a round, transfer to a proofing container, cover, and let it rest until it has doubled (*or slightly more*) in size. I do this overnight (*8-10 hours*) in my 70 F home.
- 5) **Pre-shape the dough.** Remove the dough from the proofing container and divide into two sections, approximately 370 g each. Preshape each section into a round by tucking all the ends underneath and pinching the seams closed on the bottom.
- 6) **Make the topping.** Whisk together all ingredients for the topping in a small bowl. Cover and rest until 1-1 ½ hours before the bread is ready to go into the oven.
- 7) **Final shape:** Fold the top and bottom of each round toward the middle, gently pressing the dough to seal. Next, fold the dough in half two times. Use your thumb to mark the middle and the heel of your palm to help you seal the dough. Pinch any seams closed. Last, very gently roll the dough out to elongate and complete the batard shape. Place seam side down on a baking sheet.
- 8) **Final proof:** Cover the dough and let it rest again for 2-4 more hours, until doubled in size once more.
- 9) **Top the dough.** 1-1 ½ hours before the bread is finished with the final proof, add the Dutch crunch topping. Stir the topping to deflate. Uncover the dough and use the back of a spoon to gently spread the topping all over the bread, stopping just shy of the pan, if possible. Let the dough rest for the remainder of the final proof, uncovered. Go ahead and preheat the oven to 400 F (205 C) at this time.

NOTE: The longer the topping rests, untouched, on the dough, the darker the topping and the more defined the cracks will be. I find 1-1 ½ hours to be the perfect amount of time. Use this knowledge to adjust timing based on your desired outcome.

- 10) **Bake** at 400 F (205 C) for 30 minutes, until the internal temperature reaches at least 190 F.
- 11) **Cool** on a cooling rack for at least 30 minutes before slicing.
- 12) **Enjoy!**
- 13) **How to store:** Because of the unique topping on this bread, it is best enjoyed fresh. If you must store, allow the bread to cool completely on the counter, then store in a ziploc or bread bag for up to five days at room temperature, or in the freezer long-term.

**To reheat:** Toast in a toaster or air fryer until the topping is crisp once more and the bread is warmed through. I do this for two minutes at 400 F in my air fryer from room temperature, or four minutes from frozen. NOTE: To thaw on the counter from frozen, be sure to remove from the bag until completely thawed, then return to the bag for storage. Any kind of moisture will ruin the Dutch crunch topping!

Notes:

**Shaping alternatives** - This bread is popularly enjoyed as a sandwich bread in the form of rolls or hoagies. Instead of shaping into two mini loaves, you can make this into eight rolls, approximately 92 g each, or six hoagies, approximately 123 g each.