



# Fig and Walnut Bread

## INGREDIENTS

### Starter - Day 1

- 200g bread flour
- 50g rye flour
- 2g fresh yeast
- 250 ml water (20-23°C)
- 235g water
- 15g fresh yeast
- 50g egg
- 75g butter at room temperature
- 150g semi-dried fig
- 70g walnuts

### Day 2

- 100g rye flour
- 400g bread flour
- 25g sugar
- 20g milk powder or milk
- 10g salt
- 50g starter (day 1 mixture)
- Flour to sprinkle
- ½ cup of water for cooking



Serves: 4



Prep Time: 1.5 hr



Cooking Time: 15-18 min

## METHOD

### Day 1

1. Hand whisk well until combined. Cover and let it rest for 2 hours at room temperature, then in the fridge for 22 hours.

### Day 2

2. In a large bowl, put all the dry ingredients and the day 1 starter mix. Pour in the mixture of water, yeast, butter at room temperature and egg.
3. When the dough combines together, add the figs and walnuts.
4. Let the dough rest in the bowl, covered for 30 minutes.
5. Portion to 150g, it should make 8 portions.
6. Shape the form and prove for 1 hour.
7. After proving, sprinkle some flour on top of the bread and use scissors to make a cross.
8. Preheat the oven to 240°C. Cook with steam. Turn down to 220°C and bake for 15-18 minutes depending on the oven, until golden and firm to the touch.



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