



INGREDIENTS:

- 5 1/2 Cup (702 grams) Bread Flour
- 2 tablespoons (28 grams) Sugar
- 1 1/2 teaspoons (7 grams) Sea Salt
- 1/3 cup (76 grams) Unsalted Butter – at room temperature
- 1 Pinch Saffron
- 1 cup (227 grams) Water – 120 degrees
- 4 Eggs – at room temperature
- Poppy or Sesame Seeds for topping
- (5 grams) Instant Yeast



DIRECTIONS:

1. In a large mixer bowl whisk together 1 1/2 cups of flour, sugar, salt, and yeast.
2. Add a pinch of saffron to the water and let sit for a few minutes. Mix the saffron around to get the water tinted a light yellow color. Pour the water through a strainer to remove the saffron.
3. Add the water and the butter to the dry ingredients and mix on low speed to incorporate. Raise the mixer speed to medium and mix for two minutes.
4. Add three eggs and one egg white (save the yolk for later) and add 1/2 cup of flour to the mixture. Mix on high speed for two minutes.
5. Add the remaining flour to the mixture and using the dough hook, knead the dough for 8 minutes on medium-low speed. (Use speed four of a stand mixer)
6. Place the dough in a lightly greased bowl, cover and let rise for one hour.
7. Punch the dough down and divide into two equal batches.
8. Place each half of dough on a silicone mat and divide each piece into three equal size pieces.
9. Shape each of the three pieces into a rope that is 12-15 inches long. Make sure that each piece is the same length.
10. Pinch together one end of three pieces of rope. Starting at the pinched end braid the three pieces of rope together. When you get to the ends of the rope pinch those ends together as well. Slightly tuck the pinched ends under the loaves of bread. Place the loaves onto a cookie sheet that is covered with parchment paper.
11. Beat the remaining egg yolk with 1 teaspoon of cold water. Brush the tops of the loaves with the egg mixture and then sprinkle on either poppy seed or sesame seed and then lightly cover with plastic wrap.
12. Let the loaves rise for one hour or until they double in size.
13. While the bread is rising preheat the oven to 400 degrees.
14. Remove the plastic wrap and place the cookie sheet into the middle of your oven. Bake at 400 degrees for 20 to 25 minutes. The internal temperature of the bread should be 200 degrees and the bread will have a nice golden color.
15. Cool on a wire rack for 20 minutes before serving.

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