

walnut-chestnut honey bread

pan nociato al miele di castagno

Ingredients

BIGA

- 1 1/2 cups unbleached bread flour
- 1 (1/4-ounce) envelope active dry yeast

DOUGH

- 1 cup unbleached bread flour
- 1/3 cup whole-wheat flour
- 1 1/4 teaspoons fine sea salt
- 2 tablespoons chestnut honey(see note)
- 1 cup walnut pieces, toasted, roughly chopped
- Olive oil for brushing bowl

Instructions

For biga: In a small bowl, stir together flour and yeast, then stir in 1/2 cup plus 2 tablespoons lukewarm water (90° to 100°) to combine. Cover bowl tightly with plastic wrap; let stand in warm, draft-free place until doubled in bulk, about 25 minutes.

For Dough: In a large bowl, whisk together bread flour, whole-wheat flour and salt; add biga, honey and 1/2 cup tepid water; using hands, mix to form a sticky dough mass.

Turn out dough onto a lightly floured work surface and knead until soft and elastic, about 10 minutes, then knead in nuts. Brush a large bowl with oil, then turn dough in bowl to coat. Cover bowl tightly with plastic wrap and let dough rise in a warm, draft-free place until doubled in bulk, about 1 hour.

Shape dough into 7 1/2- x 3 1/2-inch loaf. Place on a baking sheet. Loosely cover with plastic wrap and let rise in warm, draft-free place until almost doubled in volume, about 45 minutes.

Heat oven to 400° with rack in middle. Bake until loaf is golden brown and sounds hollow when tapped on bottom, about 25 minutes. Transfer bread to wire rack and let cool completely.

Note: Chestnut honey can be found at cheese shops and Italian markets, or ordered at zingermand.com; (888) 636-8162.