

THE DAISY BREAD

(adapted from [Craftsy online class](#) by Ciril Hitz)

430 g bread flour
50 g spelt flour
320 g water
2.5 g instant yeast
10 g salt

Mix all the ingredients on low speed in a stand mixer fitted with a dough hook. Start at low-speed for a couple of minutes, increase to medium-speed and mix for 6 minutes more.

Transfer the dough to a lightly oiled bowl, cover loosely with plastic wrap, and leave at room temperature for 30 minutes. Place the bowl in the fridge overnight, but after two hours, punch the dough down, and cover again.

Next morning, remove the dough from the fridge and let it sit at room temperature for 30 minutes. Remove a small portion of about 35 g of dough and roll as a ball. Shape the rest of the dough as a large ball. Use a wooden dowel to press down the sections of a daisy flower. Add the small ball to the center. Sprinkle a nice coating of flour, and let the dough proof for 60 to 90 minutes.

Bake at 470 F in an oven with initial steam for 30 to 35 minutes. Cool completely before slicing.

ENJOY!