



mustard loaf

NIBBLEDISH CONTRIBUTOR

Ingredients

1 package (1/4 ounce) active dry yeast 3/4 cup warm water 1/4 cup beer (I used lager)
3 tablespoons honey 3 tablespoons brown mustard 1 teaspoon Kosher salt 2 cups
bread flour 1 to 1-1/2 cups buckwheat flour 1/8 to 1/4 cup chopped red onions 1/8 to 1/4
cup chopped zucchini 1/4 cup olive oil 1 tablespoon ground pepper

Instructions

1. In a large mixing bowl, whisk yeast into warm water until dissolved.
2. Add beer, honey, mustard, salt, and bread flour (2 cups). Beat until smooth.
3. Slowly stir in remaining flour until a soft dough forms (not too sticky, but not too dry).
4. Turn onto a floured surface; knead until smooth and elastic for about 6-8 minutes.
5. Place in a greased bowl. Cover and let rise in a warm place until doubled (45 minutes).
6. Punch down and fold chopped red onions and zucchini into the dough; shape into a loaf. Place in a greased 9 x 5 inch loaf pan.
7. Cover and let rise until doubled, about 1 hour.
8. Preheat oven to 400 degrees F.
9. Mix together the oil and pepper. Brush top of loaf to generously coat.
10. Bake for 20 minutes.
11. Rotate pan and cover loosely with foil -- bake for an additional 10 to 15 minutes (until golden brown).
12. Let cool in the pan and then move to cooling rack.