

HART & SOL CHOCOLATE CHIP BREAD (IN DUTCH OVEN or ON BAKING STONE)-revised!



SINGLE RECIPE

INGREDIENTS:

285g	Water (lukewarm)-divided
1 pack	Instant yeast
2 tsp	Vanilla extract
1 TBS	Cocoa Powder
1 TBS	Psyllium husk
35g	Sugar
400g	All-purpose flour
1 tsp	Salt
150g-200g	Semisweet chocolate chips

PROCEDURE:

- ❖ Mix the yeast, 113g of lukewarm water and 1 tsp sugar in a large bowl and let it rest for 10-15 mins to activate the yeast.
- ❖ Add the vanilla extract, cocoa powder, psyllium husk, 50g sugar, salt, chocolate chips, remaining 172g water and flour to the water/yeast mix.
- ❖ Hand mix until combined, knead until water is absorbed.
- ❖ Let it rest covered with a damp kitchen towel for 30 mins.
- ❖ Lightly spray some water on the counter (to prevent the dough from sticking) and place the dough on the counter.
- ❖ Form the dough into a ball and place it (smooth side down) in the generously floured proofing basket, cover with damp towel and let it rise at room temperature for approx. 1-2 hrs.

BAKING:

- ❖ Preheat Dutch oven to 500 F.
- ❖ Transfer the dough from the proofing basket onto parchment paper (smooth side up), score with a lame or sharp knife.
- ❖ Place the dough with the parchment paper (or silicone bread sling) in the Dutch oven, drop a few ice cubes in the Dutch oven behind the parchment paper (or silicone bread sling) and promptly place the lid on.
- ❖ Bake it covered at 500F for 20 minutes,
- ❖ Remove the lid, lower the temp to 350F.
- ❖ Bake it for an additional 15-20 mins.

TIP:

1. To prevent the bottom of the loaf from getting too dark, place a sheet pan on the rack under the Dutch oven.
2. If you notice the top of the loaf is getting darker during the second phase of baking (Dutch oven lid off) while the interior temperature of the loaf didn't reach 190F – 200F yet, cover it with aluminum foil for the last 5-6 minutes.

DOUBLE RECIPE:

INGREDIENTS:

560g	Water (lukewarm)-divided
2 packs	Instant yeast
2 tsp	Vanilla extract
1 TBS	Cocoa Powder
1 TBS	Psyllium husk
50g	Sugar
800g	All-purpose flour
2 tsp	Salt
200-230g	Semisweet chocolate chips

PROCEDURE:

- ❖ Mix the yeast, 113g of lukewarm water and 1 tsp sugar in a large bowl and let it rest for 10-15 mins to activate the yeast.
- ❖ Add the vanilla extract, cocoa powder, psyllium husk, 50g sugar, salt, chocolate chips, remaining 447g water and flour to the water/yeast mix.
- ❖ Hand mix until combined, knead until water is absorbed.
- ❖ Let it rest covered with a damp kitchen towel for 30 mins.
- ❖ Lightly spray some water on the counter (to prevent the dough from sticking) and place the dough on the counter, divide it into two equal parts.
- ❖ Form them into balls and place them (smooth side down) in the generously floured proofing baskets, cover them with damp towel and let them rise at room temperature for approx. 1-2 hrs.

BAKING:

- ❖ Preheat Dutch oven to 500 F.
- ❖ Transfer the dough from the proofing basket onto parchment paper (smooth side up), score with a lame or sharp knife.
- ❖ Place the dough with the parchment paper (or silicone bread sling) in the Dutch oven, drop a few ice cubes in the Dutch oven behind the parchment paper (or silicone bread sling) and promptly place the lid on.
- ❖ Bake it covered at 500F for 20 minutes,
- ❖ Remove the lid, lower the temp to 350F.
- ❖ Bake it for an additional 15-20 mins.

OR:

- ❖ Preheat the oven with the baking stone to 450F.
- ❖ When the temperature reaches 450F, transfer the dough from the proofing basket onto parchment paper (smooth side up), score with a lame or sharp knife.
- ❖ Transfer the dough still on parchment paper onto the baking stone.
- ❖ Lower the temperature to 350F, bake for 30-40 minutes.
- ❖ Remove from oven, let it cool for a minimum of 60 minutes.

- ❖ **ENJOY IT....**

TIP:

3. To prevent the bottom of the loaf from getting too dark, place a sheet pan on the rack under the Dutch oven.
4. If you notice the top of the loaf is getting darker during the second phase of baking (Dutch oven lid off) while the interior temperature of the loaf didn't reach 190F – 200F yet, cover it with aluminum foil for the last 5-6 minutes.