



English Muffin

Yield: 12 mini-loaves

12g fine sea salt
48g nonfat milk powder
12g instant yeast
600g all purpose flour
380g water
As needed, dough from previous batch

1. Combine all ingredients in medium mixer with dough hook attachment. Mix on low speed for five minutes.
2. Increase mixer speed to medium and continue to mix for another five minutes; add the old dough in small pieces.
3. Remove from mixer and bulk ferment one hour. Punch down and ferment another hour.
4. Punch down dough and place under refrigeration for thirty minutes.
5. Roll the dough on a floured surface to approximately 36cm by 48cm. Allow to rest before cutting.
6. Cut the rectangle into smaller rectangles measuring 16cm by 8cm, trimming the dough at the edges (saving this scrap for the next batch).
7. Place the loaves on a cornmeal-dusted sheet pan, wrap, and proof for thirty minutes.
8. Cook loaves on low flat-top for two minutes each side; transfer to a 300°F/150°C oven for five minutes to complete baking.