

Peppercorn Bistro Bread—from Steve at Victorian Pantry, Granger, Indiana

Makes 4 loaves

- 8 cups flour, high gluten
- ½ cup yeast
- 3 Tablespoons coarse salt
- 2 Tablespoons ground pepper
- 1 Tablespoon cracked pepper
- 3 ½ cups water, not above 112° F

Put the flour, yeast, salt, and pepper in large mixing bowl of a stand mixer fitted with a dough hook. While it mixes, add the water and mix for 2 minutes. Scrape the bowl as needed to incorporate flour and continue mixing till dough balls on the hook. Cover the bowl with plastic wrap and let it rise till doubled, about 45 minutes.

Prepare loaf pans either by greasing them or by lining with parchment paper. If using parchment paper, fold a long strip in thirds or fourths and place under a single sheet of parchment paper laid in the opposite direction. It will act as a “handle” to lift the bread out of the pan. Sprinkle the bottom of the pan with cornmeal.

After the dough has doubled, remove it from the bowl onto a floured surface and divide it into fourths. Flatten and roll into logs.

Place the dough logs in each of the pans. Dust with flour, cover with a cloth, and allow to rise till doubled in bulk. Score each loaf, if desired.

Heat oven to 475° F.

Bake 8 minutes, then rotate the pans and bake another 4-6 minutes.

Remove from oven and allow to sit five minutes. You may need to loosen the edge of the loaf with a knife, but then you can pull up with the parchment strips and place the loaves on a cooling rack.