

Yggdrasil Bread

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Herb (Thor) Dough Ingredients

- 4 oz. warm water
- ¼ cup powdered sugar
- 1 packet fast-acting dry yeast
- 2 Tbsp. unsalted butter, melted
- ¼ cup warm milk
- 2 eggs, lightly beaten
- 1 tsp. salt
- 1 tsp. fennel seeds
- 1 tsp. celery seeds
- 1 oz. shelled sunflower seeds
- 1 sprig rosemary, minced
- 1 sprig sage, minced
- 18 oz. (approx. 2¾ cups) bread flour
- 1 beaten egg for egg wash

Molasses (Loki) Dough Ingredients

- 2 oz. warm water
- 2 oz. blackstrap molasses
- 1 packet fast-acting dry yeast
- 2 Tbsp. unsalted butter, melted
- ¼ cup warm milk
- 2 eggs, lightly beaten
- 9 oz. bread flour
- 9 oz. rye flour
- 1 tsp. salt
- 1 Tbsp. ground cinnamon
- ½ cup raisins

Directions

1. In a stand mixer bowl or other large mixing bowl, stir together the warm water and powdered sugar until the sugar dissolves completely. Sprinkle the yeast on top and let stand until creamy, about 5 minutes.
2. Using the dough hook attachment, stir in the melted butter, milk, eggs, salt, herbs, and seeds until combined. Add in the flour and stir until a soft dough begins to form. Beat the dough on the lowest setting using a dough hook for 5 minutes, or knead by hand for 10 minutes, until the dough is soft and elastic. Put the dough ball in a greased bowl, turning once to coat both sides.
3. Repeat steps 1 and 2 with the ingredients for the molasses (Loki) dough. Leave both doughs to rise in a warm place, covered, for about an hour.
4. When the doughs have approximately doubled in size, punch them down. Divide each dough in half and return one portion of the molasses dough to the bowl. Line a large cookie sheet with parchment paper and roll the three portions of dough into ropes that are roughly 2 feet long each. Loosely braid the ropes on the cookie sheet, leaving approximately 4-6" unbraided on each end. Carefully insert 9 oven-safe ramekins or balls of aluminum foil into the gaps between the braids.
5. Line a second cookie sheet with parchment paper and use the remaining dough portion to form a crown and roots for the tree. Insert ramekins/foil balls if desired. Leave all dough pieces to rise for another hour.
6. Preheat your oven to 375°F, brush the bread with egg wash, and fill each ramekin approximately halfway with hot water. Bake for 20-25 minutes, or until golden brown and internal temperature of the bread is 200°F. When cool enough to handle, carefully remove the ramekins from the loaf and pour out the water. Return them to their holes and fill with dips, spreads, and seasonings of your choice (see recipe for Aether Dip below). Store leftover bread in airtight containers for up to 5 days.



Aether Dip

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Ingredients

- 2 jars pimentos
- 1 clove garlic
- 1 shallot, roughly chopped
- 1 tsp. Italian seasoning
- 1 tsp. olive oil, plus extra for presentation
- 2 tsp. Balsamic vinegar plus extra for presentation
- salt and black pepper, to taste



Directions

1. Drain pimentos and combine pimentos, garlic, shallot, Italian seasoning, olive oil, and Balsamic vinegar in a food processor. Process on high until the dip reaches the desired smoothness. Season with salt and pepper to taste and transfer the dip to one or more ramekins in your braided bread (or other serving bowl). Right before serving, swirl some olive oil and Balsamic vinegar on top of the dip. Refrigerate leftovers.