

Champagne Sesame Crackers

Ingredients	Bakers %		
Sourdough starter <u>refreshed once</u> with about 1 tablespoon of rye flour as part of the flour quantity and held covered at room temperature <u>3 to 5 hours</u> .	0.25 lbs.	113 grams	20%
Water (room temperature)	0.40 lb.	181 grams	32%
Semolina flour	0.25 lb.	113 grams	20%*
Yeast (saf gold)	1/2 tsp.	1 gram	(instant yeast)
<ul style="list-style-type: none"> • Mix all together using one hand to break up the starter and incorporate the flour and yeast. • Break up, as much as possible (in a <u>3 minute period</u>) into a smooth paste. • Let rest, covered for <u>10 to 20 minutes</u>. 			
Bread flour (medium)	1.00 lb.	454 grams	80%* 11.5 to 13% protein
Champagne (chilled)	0.28 lb.	127 grams	22.4%
Sesame seeds	0.15 lb.	68 grams	12% (pre-toasted)
Olive oil (good)	0.15 lb.	68 grams	12%
Salt	0.02 lb.	9 grams	1.6%
TOTAL	2.45 lbs.	1111 grams	
* The total of the 2 flours = 100%			

Method

Yields 6 to 12 crackers depending on size

- Add above ingredients into bowl containing starter slurry.
- Mix for 5 minutes. Check for almost good gluten structure.
- Remove from bowl. Round dough and place in plastic covered container; let rest at room temperature for 2 hours.
- Divide dough into 0.20 lb. to 0.40 lb (90 to 180 grams) pieces
- Round dough pieces and cover; let rest for 20 minutes to relax.
- Use either a sheeter or a rolling pin.
- Roll dough out to 15mm on sheeter or as thin as possible when using a rolling pin.
- Rollout to 5 to 10 inch to 10 to 16 inch rectangular piece of dough.
- Place 2 pieces per 18 by 26 inch sheet pan lined with a silpain
- Place crackers in a preheated 400 degrees F. (204 degrees C) oven.
- Bake to a golden brown; if dough inflates like Pita bread do not worry, that is acceptable.
- Half way through baking cycle, using tongs, turn crackers over without breaking.
- Cool to room temperature before packaging.
- Each cracker can be made to serve 1 to 2 persons.
- Small, individual crackers can be made using a pizza cutter to cut (0.20 lb.) flattened dough rounds into 6 wedges. Suggestion if small crackers are desirable it is suggested that parchment paper be used and the cutting take place on sheet pan and dough is not moved until baking is completed.