Barbari Bread with Nigella and White Sesame Seeds

2 Loaves

Ingredients | Quantity | Methods
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Dry Active Yeast, 1 1/4 oz size | 2 1/4 tsp | 1. Combine yeast, sugar, and 1¼ cups warm water (110°–115°) in the bowl of a stand mixer fitted with a dough hook. Let stand until foamy, 5–10 minutes. Add kosher salt and 4 cups bread flour to bowl and mix on medium-low speed until a shaggy dough forms. Increase speed to medium and mix until dough is smooth and begins to slap the sides of the bowl, about 5 minutes. (The dough will stick to bottom of bowl.)
Sugar | 1 tsp |
Kosher Salt | 2 1/2 tsp |
Bread Flour (plus some for surface) | 4 cups |
Nonstick Vegetable Spray | 2 tsp |
All Purpose Flour | 1 tsp |
Baking Soda | 1 tsp |
Vegetable Oil (plus some for drizzling) | 2 tsp |
Flaky Sea Salt | 2 tsp |
Nigella or Poppy Seeds | 2 tsp |
White and/or Black Sesame Seeds | 2 tsp |
Feta, tender herbs (such as mint, dill, cilantro, and/or parsley) and brined walnuts for serving | |

Special equipment: Pizza Stone

Recipe & photo: bonappetit.com

4. Meanwhile, cook all-purpose flour, baking soda, 1 tsp. oil, and ¾ cup water in a small saucepan over medium heat, whisking constantly, until slightly thickened, about 3 minutes. Let cool.

5. Place a rack in lower third of oven and set pizza stone on top; preheat to 450°. Let stone heat at least 20 minutes before cooking bread. (This will ensure that your bread gets a gloriously crispy bottom crust.)

6. Transfer 1 oblong to a work surface. Punch down remaining oblong on baking sheet and press and stretch to make a 14x6x½" rectangle with tapered ends; dust off any excess flour

7. Mix sea salt, nigella seeds, and sesame seeds in a small bowl.

8. Dip your fingers in a bowl of water and press several lengthwise ridges into the dough (be careful not to punch through dough). Brush dough with cooked flour mixture and sprinkle with half of the salt-and-seed mixture. Working quickly and with confidence, slide dough from baking sheet onto hot stone and bake until lightly golden brown on top and crusty, 15–18 minutes. Use baking sheet to transfer barbari from stone to a wire rack and let cool slightly. Repeat with remaining dough to make second loaf.


Do Ahead: Bread can be made 1 week ahead. Cut into pieces and freeze. Thaw and reheat in oven before serving.