

# Big Green Egg

The Ultimate Cooking Experience®



@BigGreenEgg

## Durum Bread with Cranberries and Nuts

This festive recipe yields a delicious nut bread from the Big Green Egg.

### Ingredients

7 oz (200 g) hazelnuts, coarsely chopped  
7 oz (200 g) pecans, coarsely chopped  
6½ cups (800 g) durum flour + extra for dusting  
5 tsp (16 g) dry yeast  
5½ Tbsp (80 g) butter  
Zest of 1 lemon  
2¼ cups (532 ml) water  
1 Tbsp (15 g) sea salt  
2 tsp (10 ml) olive oil  
7 oz (200 g) cranberries

### Method

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Spread the coarsely chopped nuts into a Cast Iron Skillet and roast the nuts for approximately 15 minutes until golden brown, stirring them halfway. Remove from the EGG and cool the nuts fully. Add the convEGGtor and a Pizza & Baking Stone and raise the EGG temperature to 450°F/232°C.

Mix the flour, yeast, butter, lemon zest and water in a food processor, using a dough hook (or knead by hand). Add the sea salt after a few minutes. The dough is ready when you have a thin and transparent outer layer that will not easily tear. Then add the olive oil, cranberries and roasted nuts and continue to knead until completely mixed.

Shape the dough into a ball by folding the sides downwards and under creating a nice round loaf. Sprinkle a Dough Rolling Mat with flour and place the dough ball on

the Mat. Cover it with a flour sprinkled tea towel (with the flour side on the dough) and cover with foil. Allow to rise for 30 minutes at room temperature.

Press the air from the dough, fold it once and again fold the sides downwards and under. Again, place the dough on the tea cloth, cover as above and allow to rise for 45 minutes.

Score the dough crosswise with a sharp blade to prevent the bread from tearing during baking. Sprinkle the Pizza & Baking Stone with flour and place the dough on it. Close the lid of the EGG and bake the bread for about 1 hour until golden brown.

Check if the bread is done by sticking a metal skewer into it. It should come out dry. Remove the bread from the EGG and leave to cool.