



LES STROUD'S
WILD HARVEST

Dutch Oven Reindeer Moss Bread | Cedar Bud Compound Butter By Chef Paul Rogalski



Makes 1 loaf

I love baking bread in a cast-iron Dutch oven. The lid helps to trap moisture in which is essential to making a good crust. Preheating the Dutch oven is also critical. Make sure to heat it for at least 15 minutes before you plan on baking in it. In addition to its amazing flavor, the reindeer moss provides wild yeast to help this bread leaven. You can make this bread without reindeer moss, but you will need to suggest double the amount of active dry yeast. It won't taste the same, but it will help the bread rise.

The cedar bud compound butter has a remarkable citrus-like flavor. It's a perfect pairing for the bread but would be great melted on potatoes, fish or almost anywhere a lemon-garlic butter is used. It also freezes well so feel free to make a large batch of this recipe.

Cedar Bud Compound Butter (you can make this in advance)

1/2 cup of softened unsalted butter
4 or 5 fresh cedar buds, finely chopped
1/2 tsp of garlic, minced
A sprinkle of salt

Reindeer Moss Bread

3 cups of all-purpose flour
1/2 cup of reindeer moss (dried and ground)
1/2 teaspoon of active dry yeast
1 tablespoon of liquid honey
1 teaspoon of salt
1 1/2 cups of warm water
2 tablespoons of olive oil
1 tablespoon of canola oil

For the Butter: In a small bowl, mix ingredients together until evenly combined. Add salt to taste.



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For the Reindeer Moss Bread: Mix dry ingredients together in a large bowl. In separate container, dissolve the honey in the water then add the yeast and set aside until the yeast activates (begins to foam).

Add yeast mixture to the dry ingredients and mix with a wooden spoon until all ingredients have combined into ball. Adjust with a bit more flour or water as needed. Rub dough ball evenly with the olive oil. Cover bowl with a damp cloth and put in a warm place until mixture doubles in size (1-3 hours). Once the dough has risen, using hands, press the dough down to release extra air then knead for 2 or 3 minutes. Cover the dough in the bowl with a damp cloth once again and return it to a warm place for about 15 minutes, until dough starts rising.

Coat the inside of the cast iron Dutch oven with the canola oil, place lid on pot and place it in a cool oven. Heat to 450°F. Once the oven is at temperature, carefully remove the lid from the Dutch oven and place the dough in the pot. Return lid and bake for approximately 30 minutes. Remove lid and bake for an additional 15 minutes.

When finished, the bread should sound hollow when tapped. Remove the bread from Dutch oven and let cool before serving. Tear, cube or slice the bread and serve with the cedar bud butter.