



# Bread Machine & Baking Videos with Ellen Hoffman

## Sesame Semolina Spinners (or no sesame at all!)

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- 300g water
- 15g grape seed oil
- 15g toasted sesame oil\*\*\*
- 400g semolina flour
- 128g bread flour
- 10g vwg
- 20g sugar
- 12g kosher salt
- 16g black sesame seeds (or any sesame seeds)\*\*\*
- 6 g yeast

Other ingredients: egg wash and white sesame seeds

Other toppings: salt, herbs, cheese, everything bagel, and more

\*\*\*These are also delicious with all grape seed oil and no sesame seeds!

Use dough course.

Divide dough into 12 parts and roll into balls.

SPIN the dough balls into a bowl of egg wash, and then SPIN them into a bowl of white sesame seeds to coat all sides.

Place on parchment lined baking sheet.

Let rise in slightly warmed oven for about 40 minutes.

Bake at 350 for approximately 20 minutes until internal temperature is 190-200 degrees.

- If you don't like so much sesame, just put in inside or just sprinkle a few outside!
- If you don't care for sesame at all, use all grapeseed oil and leave the sesame seeds out completely or substitute other seeds.