

English Dill Loaf

Ingredients

2 ½ cups flour
1 ½ ounces fresh compressed yeast
a pinch of salt
¼ cup milk, at body temperature
2 onions
1 teaspoon dried dill
½ teaspoon salt
1 ¾ ounces melted butter or oil
2 eggs
½ teaspoon dill seeds

Directions

- 1- Put the flour into a large bowl. Press a cavity into the centre of the flour, and fill it with the yeast and sugar. Add the milk. Mix these ingredients together with a little of the adjacent flour to make a light dough that is of a watery consistency.
- 2- Put the dough aside in a warm place to rise until the dough in the centre has doubled in size. This will take 20 to 25 minutes or longer.
- 3- Peel the onions and chop them very fine. Add them, together with the dill, salt, melted butter or oil, and eggs, into the center of the dough.
- 4- Flour your hand and gradually mix in all of the flour, working in a spiral fashion out from the centre. Knead the dough well, until it is smooth and elastic and does not stick to the sides of the bowl.
- 5- Allow the dough to rise again for 20 to 30 minutes, or until it has doubled in size.
- 6- Shape it into a long loaf. Set it on a greased baking tray, and cut the top of the loaf slightly lengthwise. Brush it with water, and sprinkle it with dill seeds.
- 7- Allow it to rise for 15 to 20 minutes; then bake it in a preheated oven at 300 degrees Fahrenheit for 40 to 45 minutes. Brush the crust with water again after removing it from the oven.