

# Nooni Tokhi Pepper Crackers

## (Russian Jewish Pepper Crackers)

<i>Ingredient</i>	<i>Pounds</i>	<i>Grams</i>	<i>Baker's %</i>	<i>Usage Level (%)</i>
Vegetable or olive oil	0.24	109	10.91	5.74
Bread flour (medium)	2.20	1000	100	52.63
Cracked black pepper (fresh)	0.01	5	0.45	0.24
Black sesame seeds	0.05	23	2.27	1.20
Kosher salt	0.035	16	1.59	0.84
Sugar	0.035	16	1.59	0.84
<b>WPC 34</b>	0.065	30	2.95	1.56
<b>Whey permeate</b>	0.110	50	5.00	2.63
Water (room temperature)	1.23	558	55.91	29.43 (slightly more if necessary)
Sourdough starter	0.20	91	9.09	4.78 (Fed thick)
Yeast (saf gold)	0.06	272	0.23	0.12
<b>Total</b>	<b>4.18</b>	<b>1899</b>	<b>N / A</b>	<b>100</b>

### Preparation:

1. In a pan over a heat source, heat oil to 165°F (75°C).
2. Place all dry ingredients in a bowl of a 20 qt mixer fitted with a dough hook, and mix for 1 minute.
3. Add hot oil, mix together for 2 minutes.
4. Add the yeast & sourdough to the water, mix until yeast is wet and the sourdough is broken up then add mixture to the flour/oil mixture.
5. Mix for 8 to 10 minutes until gluten is formed.
6. The dough will be very firm but smooth.
7. Cover dough with plastic, giving room for expansion.
8. Dough can be refrigerated up to 3 days at this point or it can rest at room temperature for 2 to 3 hours before baking. Note: Do not rest at room temperature then refrigerate for the 3 day period, one method or the other.
9. Heat oven to 325°F (165°C).
10. Place pans in oven or bake on hearth.
11. Scale and round dough in desired weights, from 0.08 lb. to 0.12 lb.
12. Cover and let rest for 15 minutes.
13. Flour clothes lightly with durum flour or pastry flour.
14. Roll out dough, using sheeter into oblong "rounds" to 1.5 mm thickness; which is the thickness of the sesame seeds.
15. Stack rounds on your arm and toss them onto the hot sheet pans in the oven or onto the clay surface. Bake 15 to 20 minutes or until they are light golden brown and dry.
16. Cool to room temperature before packaging. They have 3 weeks shelf life.