

50% Rye Sourdough

Starter

Two Loaves	Ingredient	One Loaf
1 cup, 230 g	Rye sourdough starter	½ cup, 115 g
1 ½ cups, 356 g	Water, room temperature	¾ cup, 178 g
2 cups, 270 g	Rye flour	1 cup, 135 g
2 cups, 272 g	Bread flour	1 cup, 136 g

The night prior to baking, mix the starter ingredients and allow to stand covered at room temperature overnight.

Dough

Two Loaves	Ingredient	One Loaf
From above	Starter Mix	From above
1 ¾ cups, 415 g	Water, room temperature	¾ cup, 208 g
1 ½ Tbsp, 21 g	Kosher salt	¾ Tbsp, 11 g
2 cups, 270 g	Rye flour	1 cup, 135 g
2 cups, 272 g	Bread flour	1 cup, 136 g

The next morning, add water to the starter and allow to stand a few minutes to soften the starter. Stir in the salt and flours until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 6-9 hours. After the rise, refrigerate dough until ready to use or proceed to making loaves.

Divide the dough in half (if making two loaves), fold each half a few times, then shape into a boule or batard. Place the loaves on a parchment paper covered baking sheet or peel then cover lightly with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. Just prior to baking, score the loaves and slide onto the baking stone. Pour 1 cup of hot water into the steam pan. Turn down the oven to 400 degrees and bake for 45 minutes. Remove from the oven and cool on a wire rack.