

Anise-Fennel Rye

Two Loaves	Ingredient	One Loaf
5 cups, 680 g	Bread Flour, 63%	2 1/1 cups, 340 g
3 cups, 405 g	Rye flour, 37%	1 1/2 cups, 203 g
1 1/2 Tbsp, 14 g	Yeast, 1.2%	3/4 Tbsp, 7 g
1 1/2 Tbsp, 21 g	Salt, 2%	3/4 Tbsp, 11 g
4 tsp	Powdered star anise	2 tsp
1 Tbsp	Ground fennel	1/2 Tbsp
1/4 cup, 55 g	Oil, 5%	2 Tbsp, 27 g
1/4 cup, 85 g	Molasses, 8%	2 Tbsp, 43 g
3 cups, 711 g	Water, warmed to 105-115 degrees, 66%	1 1/2 cups, 356 g

In a large bowl, stir together the flours, yeast, salt, anise and fennel. Stir in the oil, molasses and water and mix until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

Divide the dough in half (if making two loaves) then shape into a baguette, batard or boule. Place the shaped loave(s) on a peel or baking sheet lined with parchment paper, sprinkle with a bit of flour, and cover loosely with plastic wrap. 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. When ready to bake, remove the plastic, score the loaves and slide onto the baking stone. Turn the oven down to 400 degrees and pour a cup of water into the steam pan. Bake for about 45 minutes then remove to a wire rack to cool.