

## Apple Cider Rye

### Starter

Two Loaves	Ingredient	One Loaf
1 cup, 230 g	Rye sourdough starter, 23%	½ cup, 115 g
1 ½ cups, 237 g	Apple cider, room temperature, 23%	¾ cup, 119 g
3 cups, 405 g	Rye flour, 40%	1 ½ cups, 203 g
1 cup, 136 g	Bread flour, 13%	½ cup, 68 g

### Final Dough

Two Loaves	Ingredient	One Loaf
1 ½ cups, 356 g	Apple cider, room temperature, 35%	¾ cup, 178 g
3 Tbsp, 45 g	Vinegar, 4%	1 Tbsp, 23 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
3 ½ cup, 476 g	Bread Flour, 47%	1 ¾ cup, 238 g

The night prior to baking, mix the biga ingredients together in a container, cover and allow to ferment at room temperature overnight.

The next day, add water and stir to soften the starter. Stir in the vinegar, kosher salt and bread flour until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 7-9 hours then proceed with recipe, or refrigerate until ready to bake.

On a floured surface, divide the dough in half (if making two loaves), then form each half into a round loaf. Place the loaves on a peel or baking sheet covered with parchment paper, cover, and allow to rise for another 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. Turn the oven down to 400 degrees when ready to bake. Place on a baking stone, pour hot water into the steam pan and bake for 45 minutes at 400 degrees. Remove to a wire rack and cool completely before slicing.