

## Cracked Top Country Sourdough

This recipe uses the Dutch “Tijgerbrood” or “tigerbread” topping on a country loaf. The yeasty, crusty top combines well with a country sourdough flavor. In my opinion the top looks more like leopard spots than tiger stripes but maybe the Dutch put the topping on a bit differently.

### Starter

Two Large Loaves	Ingredient	One Loaf
1 cup, 230 g	Stiff levain, 21%	½ cup, 115 g
2 cups, 474 g	Water, 44%	1 cup, 237 g
2 cups, 272 g	Bread flour, 25%	1 cup, 136 g

The evening prior to baking, stir together the levain, water and bread flour in a large bowl. Cover and allow to stand at room temperature overnight.

### Dough

Two Large Loaves	Ingredient	One Loaf
1 cup plus 2 Tbsp, 252 g	Water, 23%	½ cup plus one Tbsp, 126 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
2 cups, 260 g	Whole wheat flour, 24%	1 cup, 130 g
4 cups, 544 g	Bread flour, 50%	2 cups, 272 g

The next morning, stir the water into the starter and allow to stand for a few minutes. Stir in the other ingredients until well mixed, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 6-9 hours.

Scrape the dough out of the bowl onto a floured surface and divide the dough in half. Form two boules then place loaves on parchment paper on a peel or cutting board, cover loosely with plastic wrap then allow to rise at room temperature for about an hour.

### Crunch Topping

Two Large Loaves	Ingredient	One Large Loaf
½ cup, 82 g	Rice flour, 7%	¼ cup, 41 g
2 tsp, 6 g	Yeast, 0.5%	1 tsp, 3 g
¼ tsp, 1 g	Kosher salt, 0.1%	1/8 tsp, 0.5 g
2 tsp, 4 g	Sugar, 0.3%	1 tsp, 2 g
1 Tbsp, 14 g	Oil, 1.3%	½ Tbsp, 7 g
1/3 cup, 79 g	Water, warmed to 105-115 degrees, 7.3%	3 Tbsp, 44 g

Thirty minutes into the final rise, preheat the oven, baking stone and steam pan to 425 degrees. In a small bowl mix the topping ingredients together. Allow to stand in the bowl for 15 minutes, then brush onto the top three quarters of the loaves in a thick coating. Allow the loaves to stand uncovered at room temperature the last 15 minutes of rising. Slide onto the baking stone. Add a cup of hot water to the steam pan and turn the oven down to 375 degrees. Bake for 50 minutes then remove to a wire rack to cool.

