

Dakota Rye Bread

This is really a Western European style bread but since most of the ingredients hail from North Dakota I couldn't help but name it after the state.

Seed Soaker

Two Loaves	Ingredient	One Loaf
½ cup	Raw unsalted sunflower seeds	¼ cup
½ cup	Flax seeds, whole	¼ cup
About 1 ½ cups	Water	About ¾ cup

Place ½ cup sunflower seeds and ½ cup flax seeds in a 2 cup measure then fill the measure up to the top with water. Allow to stand at room temperature overnight then drain off the excess water when ready to use.

Dough

Two Loaves	Ingredient	One Loaf
5 cups, 710 g	Bread flour, 62%	2 ½ cups, 355 g
2 cups, 270 g	Rye flour, 38%	1 cup, 135 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher Salt, 2.1%	¾ Tbsp, 11 g
3 ¼ cups, 738 g	Water, 75%	1 ½ cups plus 2 Tbsp, 369 g

In a large bowl mix the bread flour, rye flour, yeast and salt with a large spoon. Add the water and soaker seeds and stir until the dough is uniform, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use.

Remove dough from the refrigerator and divide in half if making two loaves. Shape the dough into a batard and place on a baking sheet or peel covered with parchment paper. Cover with plastic wrap and allow to rise at room temperature for 30-45 minutes or so while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. When ready to bake, remove the plastic wrap, slide the loaf onto the baking stone and pour a cup of tap water into the steam pan. Bake for 50 minutes then remove to a cooling rack. Allow to cool completely before slicing.