

## Durum and Rye Batards

What do you get when you cross a high gluten, chewy patent durum bread with a flavorful, low gluten rye? A wonderfully tasty loaf with a great crust and aroma that keeps better than most durum flour loaves.

Two Large Loaves	Ingredient	One Large Loaf
5 cups, 680 g	Patent durum flour, 72%	2 ½ cups, 340 g
2 cups, 270 g	Rye flour, medium grind, 28%	1 cups, 135 g
½ tsp, 1.6 g	Yeast, 0.2%	¼ tsp, 0.8 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 59 g	Vinegar, 6%	2 Tbsp, 59 g
3 ¼ cups, 770 g	Water, 81%	1 ½ cups plus 2 Tbsp, 385 g

In a large bowl, mix the patent durum flour, rye flour, yeast and salt together. . Add the corn vinegar and water and stir until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 16-20 hours.

Divide dough in half (if making two loaves). Form each half into a batard and place on parchment paper on a peel or cutting board. Cover lightly with plastic wrap and allow to rise for 30 minutes at room temperature while the oven heats up.

Preheat the oven, baking stone and steam pan to 450 degrees. Uncover the loaves, score, and slide onto the baking stone. Turn the oven down to 400 degrees and pour 1 cup of hot water into the steam pan. Bake for about 45 minutes, until the top is lightly browned. Remove loaves and cool on a wire rack.