

High Moisture Semolina Loaves

Durum flour benefits greatly from an extended, high moisture rise. To serve this loaf at supper, start on it in the evening the night before.

| Two Loaves | Ingredient | One Loaf |
|----------------|-------------------------|-----------------|
| 6 cups, 816 g | Patent durum flour, 79% | 3 cups, 408 g |
| 1 cup, 142 g | Cornmeal, 14% | ½ cup, 71 g |
| ½ cup, 80 g | Polenta, 8% | ¼ cup, 40 g |
| ½ tsp, 1.6 g | Yeast, 0.15% | ¼ tsp, 0.8 g |
| 1 ½ Tbsp, 21 g | Salt, 2% | ½ Tbsp, 11 g |
| 3 cups, 711 g | Water, 91% | 1 ½ cups, 356 g |

In a large bowl, mix together the durum flour, cornmeal, polenta, yeast and salt. Stir in the water until well mixed, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 16-20 hours then proceed to baking or refrigerate until ready to use.

Remove dough from the bowl and divide in half. Form each half into a boule, batard, or torpedo and place on parchment paper on a peel or cutting board. Sprinkle the loaves with a bit of polenta then cover lightly with plastic wrap and allow to rise at room temperature for 30-45 minutes.

Meanwhile, 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.