

Italian Semolina Loaf

This is the authentic Italian semolina loaf. It takes two days to make, but a lot of flavor builds up in the process. Eat it slightly warm within a few hours of baking. Patent durum flour seems to do particularly well with an extended first rise.

Biga

Two large loaves	Ingredient	One large loaf
2 cups, 272 g	Patent durum flour, 29%	1 cup, 136 g
¼ tsp, 0.8 g	Yeast, .08%	1/8 tsp, 0.4 g
1 cup, 237 g	Water, 25%	½ cup, 119 g

Dough

Two large loaves		One large loaf
5 cups, 680 g	Patent durum flour, 71%	2 ½ cups, 340 g
2 tsp, 6 g	Yeast, 0.6%	1 tsp 3 g
1 Tbsp 21 g	Salt, 2%	½ Tbsp, 11 g
2 cups, 474 g	Water, 50%	1 cup, 237 g

In the evening on day one, stir together the biga flour, yeast and water in a large bowl. Cover and allow to stand at room temperature overnight.

The next morning add the dough water to the biga and stir a few times to soften. Stir in the flour, yeast and salt until well mixed, then stir vigorously another 30 seconds or so. Cover and allow to stand at room temperature for 6-9 hours.

In the late afternoon, shape the loaves into a batard or torpedo on a floured surface. Place on a parchment paper covered peel or baking sheet then sprinkle generously with cornmeal and cover lightly with plastic wrap. Allow to rise at room temperature for about 45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees then score the loaves and slide onto the baking stone. Pour 1 cup hot water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove from oven and cool on a wire rack.