

Naturally Leavened Semolina Bread

This is an Italian semolina loaf you can make with sourdough. Outside of the slight tang, it is a straight semolina loaf, with a crispy crust and chewy crumb. Like other durum flour breads, it is best eaten within several hours of baking.

Starter

| Two Large Loaves | Ingredient | One Large Loaf |
|------------------|--------------------------------|----------------|
| 1 cup, 215 g | Stiff Levain or sourdough, 23% | ½ cup, 108 g |
| 1 cup, 237 g | Water, 24% | ½ cup, 119 g |
| 2 cups, 272 g | Patent durum flour, 29% | 1 cup, 136 g |

The night before baking, stir the stiff levain or sourdough, water and flour together in a large bowl. Cover and allow to stand at room temperature overnight.

Dough

| Two Large Loaves | Ingredient | One Large Loaf |
|------------------|-------------------------|-----------------|
| 2 cups, 474 g | Water, 50% | 1 cup, 237 g |
| 1 1/2 Tbsp, 21 g | Salt, 2% | ¾ Tbsp, 11 g |
| 5 cups, 680 g | Patent durum flour, 71% | 2 ½ cups, 340 g |

The next morning, stir the dough water, salt and flour into the starter until smooth then stir vigorously another 15-30 seconds. Cover and allow to stand at room temperature for 6-9 hours.

To make the loaves, divide the dough in half (for a full batch), then shape each half into a batard or torpedo. Place loaves on a baking sheet or peel covered with parchment paper. Cover the loaves lightly with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. When ready to bake, sprinkle the loaves with cornmeal, score, then slide into the oven. Turn the oven down to 400 degrees and pour 1 cup of hot water into the steam pan. Bake for about 45 minutes then remove to a wire rack to cool.