

One Step Semolina Bread

This is a quicker version of Italian semolina bread that contrasts a hard crust with a very soft crumb.

Two large loaves	Ingredient	One large loaf
6 cups, 816 g	Patent durum flour, 85%	3 cups, 408 g
1 cup, 142 g	Cornmeal, 15%	½ cup, 71 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp
2 ¾ cups, 652 g	Water, warmed to 105-115 degrees, 68%	1 ¼ cup + 2 Tbsp, 326 g

In a large bowl, stir together the ingredients until mixed, then stir vigorously another 15-30 seconds. Cover and allow to stand at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use the dough.

On a floured surface, shape the loaves into a batard or torpedo then place on a peel or cutting board covered with parchment paper. Sprinkle with cornmeal then cover lightly with plastic wrap. Allow to rise at room temperature for 30-45 minutes while the oven heats 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.