

Pugliese

Puglia is the southeastern most portion of Italy and is a leading wheat producing region. One of the most famous breads of this region is Pugliese (pronounced pool-yee-AY-zee) , a high moisture, high gluten bread with large irregular holes and a crunchy crust. It is typically made as a large batard with a single longitudinal cut. This recipe includes some patent durum flour but regular bread flour may be substituted also.

I'll typically start the dough in the evening, allow to rise overnight, fold the next morning, and bake the next afternoon.

| Two Large Loaves | Ingredient | One Loaf |
|------------------|---------------------------------|---------------|
| 2 cups, 272 g | Bread flour, 25% | 1 cup, 136 g |
| 2 cups, 272 g | Patent durum flour, 25 % | 1 cup, 136 g |
| ¼ cup, 33 g | Gluten | 2 Tbsp, 16 g |
| 2 tsp, 6 g | Yeast, 0.6% | 1 tsp, 3 g |
| 1 Tbsp, 21 g | Salt, 2% | ½ Tbsp, 11 g |
| 4 cups, 948 g | Water, room temperature, 33% | 2 cups, 474 g |
| ¼ cup, 59 g | Vinegar, 5% | 2 Tbsp, 30 g |

16-20 hours prior to baking, stir the flours, gluten, yeast and salt in a large bowl. Stir in the water and vinegar until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 8-10 hours.

After the initial rise, coat a rubber spatula with nonstick cooking spray then gently fold the dough 3-4 times within the bowl. Cover and allow to rise at room temperature for another 7-9 hours.

Preheat the oven, baking stone and steam pan to 500 degrees. Spread a tablespoon of olive oil over the work surface then sprinkle the surface heavily with flour. Gently use a spatula to scoop the dough out onto the work surface. Divide the dough in half (if making two loaves), then gently fold each loaf and gently stretch into a batard shape. Place on a peel or baking sheet covered with parchment paper then sprinkle the loaves with cornmeal and cover loosely with plastic wrap. Allow to rise for 45 minutes while the oven warms up.

To bake, score the loaves then slide loaves onto the baking stone. Pour a cup of water into the steam pan. Turn the oven down to 475 degrees and bake for 35-40 minutes or until the top is golden brown. Remove to a wire rack to cool.