

## Rye Sourdough with Leeks, Walnuts & Thyme

### Starter

Two Loaves	Ingredient	One Medium Loaf
1 cup, 230 g	Rye sourdough starter	½ cup, 115 g
1 cup, 237 g	Water, room temperature, 22%	½ cup, 119 g
2 cups, 270 g	Rye flour, 25%	1 cup, 135 g

### Dough

Two Loaves	Ingredient	One Loaf
2 ½ cups, 593 g	Water, room temperature, 55%	1 ½ cup, 296 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
¼ cup, 85 g	Molasses, 8%	2 Tbsp, 43 g
4 cups, 544 g	Bread flour, 50%	2 cups, 272 g
2 cups, 270 g	Rye flour, 25%	1 cup, 135 g
2 tsp	Thyme	1 tsp
1 ½ cups, 126 g	Walnuts, coarsely chopped, 12%	¾ cup, 63%
1 cup	Leeks (or green onions), coarsely chopped	1/2 cup
About ¼ cup, 32 g	Pumpernickel flour, for sprinkling, 3%	About 2 Tbsp, 16 g

The night before baking, stir the rye starter, water and rye together until smooth. Cover and allow to rise at room temperature overnight.

The next morning, clean the leeks (or green onions and cut into 6 inch lengths. Simmer the leeks in a saucepan in 3 Tbsp butter until starting to get tender, about 5 minutes. Remove from heat and allow the leeks to cool while preparing the other ingredients.

Add water to the rye sourdough starter mixture, then stir in the salt, thyme, and molasses. Stir in the bread and rye flours until smooth. Chop the cooled leeks, then add the leeks and walnuts and stir until well mixed. Stir vigorously another 15-30 strokes then cover and allow to rise at room temperature for 7-9 hours.

About an hour before baking, divide the dough in half (if making two loaves) and fold a few times then shape into a boule or batard. Place on a baking sheet or peel covered with parchment paper. Brush the dough lightly with water then sprinkle a bit of pumpernickel flour over the loaf. Cover lightly with plastic wrap and allow to rise at room temperature for about an hour.

Meanwhile preheat the oven, baking stone and steam pan to 450 degrees. Score the loaf then slide onto the baking stone. Turn the oven down to 400 degrees and pour a cup of water into the steam pan. Bake for about 45 minutes then remove from the oven and cool on a wire rack.