

## Rye Sourdough with Polenta

### Starter

Two Loaves	Ingredient	One Loaf
1 cup, 230 g	Rye sourdough starter, 24%	½ cup, 115 g
1 ½ cups, 356 g	Water, 37%	¾ cup, 178 g
½ cup, 63 g	Coarse pumpernickel flour, 7%	¼ cup, 32 g
½ cup, 80 g	Polenta, 8%	¼ cup, 40 g
¼ tsp, 1 g	Salt, 0.1%	1/8 tsp, 0.5 g

### Dough

Two Loaves	Ingredient	One Loaf
Mix from above	Starter	Mix from above
1 cup, 237 g	Water, 25%	½ cup, 119 g
1/3 cup, 113 g	Molasses, 12%	1/6 cup, 57 g
3 cups, 405 g	Rye flour, 42%	1 ½ cups, 203 g
3 cups, 408 g	Bread flour, 43%	1 ½ cups, 204 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g

In the evening on day one, mix the rye sourdough starter and water in a large bowl. Allow to stand a few minutes to soften then stir again until a smooth mixture is formed. Stir in the pumpernickel flour, polenta and salt. Cover and allow to stand at room temperature overnight.

The next morning, add water and molasses to the starter mixture and stir until smooth. Stir in the rye flour, bread flour and salt until well mixed, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 7-9 hours.

Divide the dough into halves (if making two loaves) and form two boules or batards. Place on parchment paper on a peel or cutting board. Cover lightly with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven warms up.

Meanwhile, preheat the oven, baking stone and steam pan to 450 degrees. Uncover and score the loaves, then slide onto the baking stone. Add a cup of hot water to the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove to a wire rack to cool.