

Savory Onion Couronne

Two Loaves	Ingredient	One Loaf
2/3 onion, diced	Onion	1/3 onion diced
2 Tbsp, 28 g	Butter, 3%	1 Tbsp, 14 g
6 cups, 816 g	Bread flour, 86%	3 cups, 408 g
1 cup, 128 g	Whole wheat or rye flour, 14%	1/2 cup, 64 g
1 1/2 Tbsp, 14 g	Yeast, 1.5%	3/4 Tbsp, 7 g
1 1/2 Tbsp, 11 g	Salt, 1%	3/4 Tbsp, 6 g
Two 1 oz pkgs, 56 g	Onion soup mix, 6%	One 1 oz pkg, 28 g
3 cups, 711 g	Water, warmed to 105-115 degrees, 75%	1 1/2 cups, 356 g

In a heavy skillet on medium heat, melt the butter then sauté the onions until just starting to brown. Remove from heat and allow to cool a bit while preparing the other ingredients.

In a large bowl, stir together the flours, yeast, salt, and onion soup mix. Break up any clumps of soup mix then stir in the sautéed onion with butter and water until smooth. Stir the dough another 20-30 strokes then cover. Allow the dough to rise at room temperature for about 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours before using the dough.

Remove the dough from the refrigerator and divide in half (if making two loaves). Fold the dough a few times then form the dough into a ball. Push a hole through the middle of the ball and pull the dough out to form a ring. Keep stretching the dough out to make the hole in the middle bigger until the hole is about 20% larger in diameter than you want for the final loaf. Lay the ring out on a parchment covered peel or baking sheet, then sprinkle with flour and 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. When ready to bake, remove the plastic from the dough then score the dough ring as desired. Slide the dough ring onto the baking stone, pour a cup of water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove to a wire rack to cool.