

Sourdough Light Rye Baguettes

Starter

Two Loaves	Ingredient	One Loaf
2/3 cup, 153 g	Rye sourdough starter, 13%	1/3 cup, 77 g
1 cup, 237 g	Water, room temperature, 20%	1/2 cup, 119 g
1 cup, 135 g	Rye flour, 11%	1/2 cup, 68 g

The night prior to baking, mix water with the rye sourdough starter and allow to soften for a few minutes. Stir in the rye flour until smooth, then cover and allow to ferment overnight at room temperature.

Dough

Two Loaves	Ingredient	One Loaf
	Starter from above	
3 1/2 cups, 830 g	Water, room temperature, 68%	1 3/4 cup, 415 g
1 1/2 Tbsp, 21 g	Kosher salt, 2%	3/4 Tbsp, 11 g
6 cups, 816 g	Bread flour, 67%	3 cups, 408 g
1 cup, 135 g	Rye flour, 11%	1/2 cup, 68 g
1 cup, 126 g	Pumpernickel flour, 10%	1/2 cup, 63 g

Stir water into the starter mix and let stand a few minutes to soften. Stir in the salt, bread flour, rye flour and pumpernickel flour until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 6-9 hours then proceed to baking or refrigerate until ready to use dough.

When ready, remove the dough from the refrigerator and divide in half (if making two loaves). Fold each portion of dough a few times, then shape into an 8 x 10 inch rectangle. Fold into thirds from the long side then shape out into a baguette form. Place loaves on a peel or baking sheet lined with parchment paper then cover with plastic wrap and allow to rise for 30-45 minutes while the oven preheats.

Preheat the oven, baking stone, and steam pan to 450 degrees. Score the loaves then slide onto the baking stone. Pour a cup of water into the steam pan and turn the oven down to 400 degrees. Bake for 35-40 minutes then remove to a wire rack to cool.