

Whole Grain Rosemary Asiago Bread

Two Loaves	Ingredient	One Loaf
2 ½ cups, 340 g	Bread flour, 35%	1 ¼ cups, 170 g
2 ½ cups, 320 g	Whole wheat flour, 33%	1 ¼ cups, 160 g
2 ½ cups, 255 g	Rye flour, 26%	1 ¼ cups, 128 g
½ cup, 63 g	Pumpernickel flour, cracked wheat or rye or wheat or rye chops, 6.4%	¼ cup, 32 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
4 oz, 112, g	Asiago cheese, grated, 11.5%	2 oz, 56 g
¼ cup, 55 g	Oil, 6%	2 Tbsp, 28 g
¼ cup fresh, 2 Tbsp dry	Rosemary, coarsely chopped	2 Tbsp fresh, 1 Tbsp dry
3 ½ cups, 795 g	Water, warmed to 105-115 F, 81%	1 ¾ cups, 398 g

In a large bowl stir the dry ingredients and grated asiago together. Make a well in the middle and add the oil, then stir the rosemary into the oil and allow to steep for a few minutes. Gradually stir in the warm water until well mixed, then stir vigorously another 15-30 seconds. The dough will look more like a paste than a true dough initially due to the large amount of whole grain. Cover and allow to rise at room temperature for about 2 hours then refrigerate, OR cover and refrigerate immediately and wait at least 12 hours to use dough.

Preheat the oven, baking stone and steam pan to 450 F. Remove the dough from the refrigerator and divide in half (if making two loaves). Gently stretch and fold the loaves a few times then shape into a loaf and place on a parchment paper covered peel. Cover with plastic wrap and allow to rise for 30-45 minutes while the oven warms up.

Remove the plastic wrap, score the loaves, then slide the loaves onto the baking stone and pour a cup of water into the steam pan. Turn the oven down to 400 F and bake for 45 minutes. Remove to a wire rack to cool.