

## AUVERGNE RYE

*(Local Breads)*

### *Sourdough starter build*

45 g stiff sourdough starter  
50 g water  
95 g bread flour  
5 g whole wheat flour



Mix everything together, forming a stiff dough. Allow it to ferment at room temperature for 8 to 12 hours, until doubled in volume.

### *Final dough*

280 g thick cut bacon  
350 g water  
450 g bread flour  
50 g white rye flour  
125 g starter (you will **not** use the full amount made)  
10 g salt

Cut the bacon in 1/2 inch pieces and cook over medium heat. Do not let it brown, just cook until most of the fat is released. Drain over paper towels and dice finely.

Mix the water, bread flour, and rye flour in a large bowl, let it stand for 20 minutes. Add the sourdough mix (*remember: only 125 g of it!*), bacon, and salt. Knead with a Kitchen Aid type mixer on speed 4 for about 8 minutes. Ferment the dough for 1 hour, fold it a couple of times, place it to rise for another 2 to 3 hours. Cut the dough in 4 equal pieces, shape as baguettes, and retard them in the fridge for 12 to 24 hours.

Remove the baguettes from the fridge 3 hours before baking. Heat the oven to 450F, slash the baguettes and bake them with initial steam, for 20 to 25 minutes. Cool on a rack for a couple of hours before slicing them.