

COUNTRY RYE

(adapted from Tartine)

For the leaven (8 hours before making the dough):

1 Tbs sourdough starter, very active

140ml water

70g white bread flour

70g whole wheat flour

For the dough:

100g of leaven (save the rest)

400ml water at 75 F

415g bread flour

85g rye flour

10g salt

Pour the water in a large bowl, add the leaven (only 100g of it) and mix to dissolve. Add the two different flours, mix with your hands to form a shaggy mass. Cover and let it sit at room temperature for 40 minutes. Sprinkle the salt on top of the dough and knead to mix it.

Let the dough go through a bulk rise of 3 hours, folding the dough at every 30 minutes. Pre-shape the dough as a ball, let it rest undisturbed for 20 minutes, then shape it in its final round shape, place it in a round container with the seam up for 3 hours (you can also retard the dough in the fridge for 12 to 16 hours).

Bake for 45 minutes in a 450 F oven, with steam during the first 25 minutes. Allow it to completely cool before slicing.