

Semolina sourdough bread

Levain:

- **10 g mature sourdough starter, 100% hydration**
- **70 g water**
- **70 g whole wheat flour**

Final dough:

- **150 g semolina flour**
- **150 g all-purpose flour or French flour T65**
- **185 g water**
- **levain**
- **6 g salt**



Levain: Mix the starter in the water, and then mix in the whole wheat flour. Cover with plastic wrap and let sit at room temperature for about 12 hours.

Final dough: Add the semolina flour and AP flour (or French flour T65) and water to the mixing bowl of a standmixer and mix on first speed just until incorporated into a shaggy mass. Cover the bowl with plastic wrap and let the mixture stand for 60 minutes (autolyse).

After the autolyse, add the levain and salt and knead the dough with the dough hook on medium speed for about 5 minutes. The dough should have a moderate gluten development.

Shape the dough into a ball and place it in a lightly greased bowl. Let it bulk ferment at room temperature for 3 – 4 hours or until doubled in size, with folds at 20, 40 and 60 minutes.

Turn the dough out onto a lightly floured counter. Preshape the dough into a light ball. Let the dough ball rest for 20 – 30 minutes and then shape into a round or batard. Place the loaf seam side up in a floured proofing basket.

Slip the proofing basket into a large plastic bag or cover with plastic wrap and proof at room temperature for 2 – 3 hours or until nearly doubled in bulk.

In the meantime, preheat the oven to 450°F/230°C with a baking stone in the lower third.

Place a piece of parchment on a baker's peel. Turn the loaf out of the proofing basket onto the parchment. Slash the top of the loaf with a sharp knife or lame, and slide the bread, paper and all, onto the stone in the oven. Bake the loaf for 20 minutes with steam and another 20 minutes without steam. After 20 minutes, reduce the heat to 395°F/200°C.

Cool on a wire rack. Don't cut until the loaf is completely cool.

See also the original recipe

(<https://uitdekeukenvanarden.blogspot.nl/2016/09/semolinadesembrood.html>) in Dutch on my blog Uit de keuken van Levine.