

Chewy Semolina Rye Bread

Golden semolina, pumpernickel, and a touch of onion give this big loaf lots of flavor. Use it for hearty hot sandwiches or grilled and served open-faced with toppings of your choice.

DOUGH

- 2 ¼ cups (510g) lukewarm water
- 2 tablespoons (28g) sugar
- 3 tablespoons (37g) olive oil
- 3 tablespoons (22g) minced dried onion
- 1 tablespoon salt
- 2 tablespoons (18g) Vital Wheat Gluten
- 2 cups (240g) King Arthur Unbleached Bread Flour
- 2 cups (212g) Organic Pumpernickel Flour
- 2 cups (326g) Semolina Flour
- 4 teaspoons (12g) SAF Instant Yeast

TOPPING

- 1 large egg beaten with 1 tablespoon water
- poppy seeds

In a large bowl combine all of the dough ingredients. Mix, then knead — by hand, mixer, or bread machine — until you've made a smooth, slightly sticky dough. Cover and let rise for 1 hour.

Gently deflate the dough and shape it into a 10" log. Grease a long baker and place the log into it, seam side down. Cover with the baker's lid and let rise until the dough domes about 1" above the rim of the baker's base, about 60 to 90 minutes. Toward the end of the rising time, preheat the oven to 400°F.

When the dough has risen, remove the lid and brush with beaten egg. Sprinkle generously with poppy seeds. Slash the top of the bread three or four times, cutting the dough about ½" deep. Put the lid back on the baker and put the bread into the oven. Bake with the cover on for 30 minutes, then remove the lid and bake for 5 to 10 minutes more, until the top is golden brown and the center reads 190°F when measured with a digital thermometer.

Remove from the oven and tilt the loaf out of the pan onto a rack to cool before slicing.

Yield: 1 large loaf, 20 slices.



NEW CHEWY SEMOLINA RYE BUNDLE

Save on the essentials to make our Chewy Semolina Rye, filled with the bold taste of pumpernickel and the sweet, nutty flavor of semolina. Includes Long Covered Baker, Organic Pumpernickel Flour, Vital Wheat Gluten, Semolina Flour, SAF Instant Yeast, and a printed recipe. #212002 ~~\$117.75~~ **\$114.75 SAVE \$3**

LONG COVERED BAKER #201446 **\$84.95**

212050

