

Semolina Baguette

Golden Semolina Flour makes an artisan loaf with a crunchy crust and slightly chewy interior. Slice thinly and toast, or grill for custom-made crostini to pair with meats and cheeses.

STARTER

½ cup (60g) King Arthur Unbleached Bread Flour
½ cup (80g) Semolina Flour
½ cup + 2 tablespoons (140g) water
⅛ teaspoon SAF Instant Yeast

DOUGH

All of the starter
¾ cup (170g) lukewarm water
1 cup (163g) Semolina Flour
1 cup (120g) King Arthur Unbleached Bread Flour
1 ½ teaspoons SAF Instant Yeast
1 teaspoon salt
½ teaspoon Diastatic Malt Powder

For the starter: In a large mixing bowl or bowl of your stand mixer, combine all the starter ingredients; cover and rest at room temperature for 4 to 8 hours, until bubbly.

For the dough: Add the dough ingredients to the starter in the bowl. Knead with the flat beater on low speed for 5 minutes. If mixing by hand, scrape the dough onto a floured surface and fold the dough in thirds repeatedly with the help of a bowl scraper.

After mixing, flour the work surface and fold the dough in thirds. Turn it 90° and repeat the fold two more times. The dough will be fairly slack at first. Return to the bowl, cover, and let rise for 30 minutes.

Repeat the folding process two more times, letting the dough rise for 30 minutes in between. Fifteen minutes after the last fold, turn the dough out onto a floured surface and pat into a rough rectangle (about 12" x 6") with the long side facing you.

Fold 1 ½" of the dough's top edge down toward you; use the heel of your hand to seal. Keep folding and sealing the dough, working your way across the rectangle, until you have a log about 15" long. Spray the inside of a long Brotform with water, and dust generously with flour. Place the dough in the form seam-side up. Let the dough rise for 60 to 90 minutes, until it's expanded and the top wobbles when you nudge the Brotform.

While the dough is rising, preheat the oven to 425°F with a baking stone or steel on the center rack. Place an oven-safe skillet in the bottom with 1" of hot water.

Turn the loaf out of the Brotform diagonally onto a sheet of parchment. Make 5 diagonal slashes in the top of the loaf and transfer, parchment and all, to the hot stone. Bake for 21 to 23 minutes, until golden brown and the center reads 200°F on a digital thermometer. Remove from the oven and cool on a rack before slicing.

Yield: 1 loaf.



