

Semolina Baguettes

YIELD: 2 LOAVES

Golden semolina flour gives these loaves a crunchy crust and a slightly chewy interior.

INGREDIENTS

STARTER

1 ¼ cups (284g) water
1 cup (163g) King Arthur Semolina Flour
1 cup (120g) King Arthur Unbleached Bread Flour
¼ teaspoon SAF Red Instant Yeast

DOUGH

1 ½ cups (340g) water, lukewarm
2 cups (326g) King Arthur Semolina Flour
2 cups (240g) King Arthur Unbleached Bread Flour
1 tablespoon (9g) SAF Red Instant Yeast
2 teaspoons table salt
1 teaspoon Diastatic Malt Powder

INSTRUCTIONS

1. **For starter:** Combine all starter ingredients in bowl of stand mixer; cover and refrigerate for 24 hours, until bubbly, or let rest at room temperature 4-8 hours.
2. **For dough:** To bowl with starter, add all dough ingredients in the order listed. Knead with flat beater on low speed for 5 minutes, until dough gathers around beater and is less sticky.
3. Transfer dough to floured surface, fold into thirds, and turn 90°. Repeat process twice more. Grease bowl, return dough, cover, and let rise 30 minutes.
4. Repeat step three twice more, letting dough rise for 30 minutes in between. After third and final fold, wait 15 minutes, then turn dough onto floured surface and divide in half (about 750g each).
5. Working with one piece, pat into rough rectangle (about 12" x 6") with long side facing you. Fold 1 ½" of the dough's top edge toward you and press to seal. Continue to fold and seal until you have a log about 15" long. Repeat with second piece of dough.
6. Place shaped loaves, seam-side up, on a generously floured Baker's Couche. Cover and let rise for 30-90 minutes, until puffy.
7. While dough rises, preheat oven to 425°F with baking stone or steel on center rack and empty cast iron skillet on rack below.
8. Invert loaves, seam-side down, diagonally onto parchment. Use lame to make five diagonal slashes across tops, then transfer, parchment and all, to hot stone. Immediately pour about 1 cup (227g) water into skillet and quickly close the oven.
9. Bake for 21-23 minutes, until golden brown and the center reads 200°F. Cool on a rack before slicing. For crispest crusts, turn off oven, crack open about 2", and allow baguettes to cool completely inside.

Top with
Caramelized Onion
Savory Spread