

## BASLER BROT

Most of Switzerland's 26 cantons have a specialty bread. In this case, the bread is from what was, prior to 1833, the canton of Basel. It has a distinctive baking process in which two boules are baked close enough together to become joined while baking. It is a baking style

that likely served as a means to efficiently use oven space. Relatively light on rye flour, *Basler brot* has one of the softer, more open crumbs of the breads in this chapter.

<b>TOTAL TIME</b> Active 11 min Inactive 20 h 25 min	<b>DDT</b> 24-26°C/ 75-78°F	<b>DIFFICULTY</b> Easy: mixing, shaping	<b>OVENS</b> ★Deck ★Home Combi Convection	<b>YIELD / SHAPES</b> 1 lg boule 2 sm attached boules
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INGREDIENTS	WEIGHT	VOLUME	%
① Bread flour	350 g	2½ cups	83.33
② Water	300 g	1⅓ cups	71.43
Liquid levain, mature see page 3-54	280 g	1 cup + 2 Tbsp	66.67
Light rye flour	70 g	½ cup	16.67
② Fine salt	12 g	2 tsp	2.86
<b>Yield</b>	~1.00 kg		

NET CONTENTS	Weight	%
<b>Ingredients</b>		
Bread flour	490 g	87.5
Light rye flour	70 g	12.5
Water	440 g	78.57
Salt	12 g	2.14

Consume within 3 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages viii–xi.

### GENERAL DIRECTIONS

	PROCEDURE	NOTES	TIME active/inactive
<b>MIX</b>	by hand* combine ① in a bowl, and mix to a shaggy mass; autolyse 30 min; add ②, and mix to medium gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Hand Mixing, page 3-116	10 min/30 min
	by machine* combine ① in mixer's bowl, and mix to a shaggy mass; autolyse 20–30 min; add ②, and mix on medium speed to medium gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Machine Mixing options, page 355	36–40 min
<b>BULK FERMENT</b>	2½ h total; 2 folds (1 fold after every hour); 30 min rest after final fold	see How to Perform a Four-Edge Fold, page 3-129	5 min/2½ h
<b>DIVIDE/SHAPE</b>	divide lg boule      sm boule      miche do not divide      500 g      do not divide	see How to Divide Your Dough, page 3-136	0–1 min
	preshape boule/bâtard      boule/bâtard      miche	see How to Preshape and Shape a Boule, page 3-152	2–3 min
	rest 20 min      20 min      20 min		20 min
	shape boule      boule      miche		1–2 min
<b>FINAL PROOF</b>	13°C/55°F      14 h      14 h      14 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	12–16 h
	4°C/39°F      12–16 h      12–16 h      12–16 h		
<b>BAKE</b>	see Farmer's Bread Baking Times and Temperatures, page 357		25–55 min
<b>TOTAL TIME</b>	*Choose by hand or machine		by hand 21 min/20¼ h by machine 11 min/20 h 25 min

Multiply this recipe by two for a miche. You can bake this as a single loaf or divide the dough into two 1 kg loaves that are baked so that they are touching each other (see the note below).

To create the attached boule shape (at right), place two boules next to each other, touching and seam side down, on a peel or loader. Slide them into the oven. This conjoined shape will fit in a home oven but not inside a combination cooker.

Baking times vary, so the best way to make sure the bread is baked is to check its core temperature, which should read 98–100°C/208–212°F. Once baked, allow the bread to rest for 5 min to help it retain its shape, then transfer it to a wire rack to cool completely.

