

Pain De Campagne

Ingredients – makes 2 loaves

- 650g (325g) strong white bread flour
- 100g (50g) rye flour
- 500g (250g) sourdough starter
- 350-450ml (175-225ml) tepid water
- 16g (8g) salt
- Olive oil for kneading



Method

1. Combine the flours, starter and salt in a large mixing bowl. Add 350ml of water and begin mixing with your hands, adding more water if required, to make a soft dough (you may not need all of the water).
2. Coat the work surface with a little olive oil, then tip the dough onto it and knead the dough for 10-15 minutes. Work through the wet stage until the dough is smooth and elastic.
3. Tip the dough into a lightly oiled bowl and cover with cling film. Leave to rise in a warm place (22-24°C) for five hours, or until at least doubled in size.
4. Put the risen dough onto a lightly floured surface and knead the dough until it's smooth, knocking the air out. Divide into 2 pieces and shape into ovals, tapering the ends of each loaf into points.
5. Put each loaf, seam side down, on a floured cloth (or shape to fit the baskets). Gently rub flour over the top of each loaf. Put inside clean plastic bags and leave to prove at 22-24°C for a minimum of 13 hours, until the dough is at least doubled in size and springs back when lightly prodded with your finger.
6. Put a tray half filled with water on the bottom oven shelf and preheat the oven to 190°/425°F/Gas 7.
7. Transfer the loaves to the prepared baking trays.
8. Make a deep cut along the middle of each loaf and then make 2 diagonal slashes on each side, these will open up to form leaf shapes.
9. Bake for 40 minutes at this heat, until the loaves are well browned and sound hollow when tapped on the base.
10. Cool on a cooling rack.

Notes

Working backwards to have loaves ready for 07:00:

- Day 1**
- 11:00 – Start the process.
 - 12:00 – Loaves for initial proofing
 - 17:00 – Loaves for final proofing
- Day2**
- 06:00 – Turn on oven, check loaves.
 - 06:20 – Put in oven