ONION RYE LOAF

Even though this bread has rye in the title, it has more in common with White Sandwich Bread (see page 289) than it does with many of the 100 rye breads in the Rye Breads chapter beginning on page 328. Using milk instead of water and adding oil softens the dough, while a low percentage of rye flour allows the gluten in the wheat to develop a well-structured crumb. The onion elements come in three forms: caramelized onions, fresh chives, and onion powder. It’s an ideal bread for many deli sandwiches.

**TOTAL TIME**
Active 6 min
Inactive 4 h 35 min

**DIFFICULTY**
Easy: mixing, shaping

**OVENS**
Convection
Combi
Home

**YIELD / SHAPES**
1 lg loaf
2 sm loaves

**INGREDIENTS**

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>VOLUME</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>A</strong></td>
<td>Whole milk, cold</td>
<td>300 g</td>
</tr>
<tr>
<td></td>
<td>Instant dry yeast</td>
<td>8 g</td>
</tr>
<tr>
<td><strong>B</strong></td>
<td>Bread flour</td>
<td>500 g</td>
</tr>
<tr>
<td></td>
<td>Liquid rye levain, mature</td>
<td>200 g</td>
</tr>
<tr>
<td></td>
<td>Diastatic malt powder</td>
<td>2.5 g</td>
</tr>
<tr>
<td><strong>C</strong></td>
<td>Canola oil</td>
<td>25 g</td>
</tr>
<tr>
<td></td>
<td>Fine salt</td>
<td>12 g</td>
</tr>
<tr>
<td><strong>D</strong></td>
<td>Browed onions</td>
<td>80 g</td>
</tr>
<tr>
<td></td>
<td>Onion powder</td>
<td>20 g</td>
</tr>
<tr>
<td></td>
<td>Caraway seeds, ground</td>
<td>12 g</td>
</tr>
<tr>
<td></td>
<td>Fresh chives, minced</td>
<td>8 g</td>
</tr>
<tr>
<td></td>
<td>Vegetable oil</td>
<td>as needed</td>
</tr>
<tr>
<td></td>
<td>Egg wash</td>
<td>as needed</td>
</tr>
</tbody>
</table>

**Yield** ~1.17 kg

**NET CONTENTS**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weight</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread flour</td>
<td>500 g</td>
<td>84.6</td>
</tr>
<tr>
<td>Light rye flour</td>
<td>91 g</td>
<td>15.4</td>
</tr>
<tr>
<td>Water</td>
<td>364 g</td>
<td>61.59</td>
</tr>
<tr>
<td>Fat</td>
<td>35 g</td>
<td>5.92</td>
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<tr>
<td>Sugar</td>
<td>15 g</td>
<td>2.54</td>
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<tr>
<td>Salt</td>
<td>12 g</td>
<td>2.03</td>
</tr>
<tr>
<td>Yeast</td>
<td>8 g</td>
<td>1.35</td>
</tr>
<tr>
<td>Diastatic malt powder</td>
<td>2.5 g</td>
<td>61.59</td>
</tr>
</tbody>
</table>

Consume within 1–2 d, or freeze for up to 2 mo.

**GENERAL DIRECTIONS**

**PROCEDURE**

**NOTES**

**TIME**
active/inactive

**MIX**
by machine
combine ① in mixer’s bowl, and stir to dissolve the yeast; add ②, and mix on low speed to medium gluten development; add ③, and mix on medium speed to full gluten development; turn mixer off, and add ④ mix on low speed until just combined; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap
see Machine Mixing options, page 291, and Gluten Development, page 3-89
16–20 min

**BULK FERMENT**
1½ h total; 1 fold after 45 min; 45 min rest after final fold
see Folding, page 3-128; prepare loaf pans, page 287
1 min / 1½ h

**DIVIDE/SHAPE**
divide
lg loaf sm loaf
see How to Divide Your Dough, page 3-136
0–1 min
do not divide
500 g
shape
oblong bâtard
see How to Preshape and Shape a Bâtard, page 3-154
2–3 min

**FINAL PROOF**
27 °C / 80 °F 65% RH
30–45 min
brush with oil before proofing; cover when proofing at room temperature; see Final Proofing Methods, page 3-212
½–2 h

21 °C / 70 °F
1½–2 h
1–1½ h

**SCORE**
3 diagonal scores across the top
apply egg wash before baking; see Scoring, page 3-230
30 s–1 min

**BAKE**
see White Sandwich Bread Baking Times and Temperatures, page 293

**TOTAL TIME**
by machine
6 min / 4 h 35 min