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.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>VOLUME</th>
<th>NET CONTENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>A</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread flour</td>
<td>350 g</td>
<td>87.5 Bread flour</td>
</tr>
<tr>
<td>Water</td>
<td>300 g</td>
<td>71.43 Water</td>
</tr>
<tr>
<td>Liquid levain, mature</td>
<td>280 g</td>
<td>66.67 Light rye flour</td>
</tr>
<tr>
<td>Light rye flour</td>
<td>70 g</td>
<td>16.67 Water</td>
</tr>
<tr>
<td>Salt</td>
<td>12 g</td>
<td>2.86 Salt</td>
</tr>
<tr>
<td><strong>B</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fine salt</td>
<td>12 g</td>
<td>2.86 Salt</td>
</tr>
</tbody>
</table>

**YIELD** ~1.00 kg

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

**GENERAL DIRECTIONS**

**MIX**

- **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.
- **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.

**BULK FERMENT** 2½ h total; 2 folds (1 fold after every hour); 30 min rest after final fold.

**DIVIDE/SHAPE**

- divide ① 1 kg boule, sm boule, miche
- preshape ① boule, boule, boule, miche
- rest ① 20 min, 20 min, 20 min
- shape ① boule, boule, miche

**FINAL PROOF**

- 13 °C/55 °F 14 h 14 h 14 h
- 4 °C/39 °F 12–16 h 12–16 h 12–16 h

**BAKE**

- see Farmer's Bread Baking Times and Temperatures, page 357

**TOTAL TIME** 21 min / 20¼ h

*Choose by hand or machine

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.

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