












master recipe

## COUNTRY-STYLE BREAD

*Pain de Campagne*

Country-Style Bread and Farmer's Bread (see page 353) might seem like different names for the same type of loaf—and both do have similar shapes (most often free-form boules or bâtards), along with a hearty flavor derived from whole grains—but the rye content is

lower in the Country-Style Bread than in the Farmer's Bread. We've also added some whole wheat flour, which provides an extra dose of gluten (and structure) to the dough.

<b>TOTAL TIME</b>  Active 27 min Inactive 20 h 31 min	<b>DDT</b>  24–26°C/ 75–78°F	<b>DIFFICULTY</b>  Easy: mixing  Moderate: preferment	<b>OVENS</b>  ★Deck  ★Home  Convection  Combi	<b>YIELD / SHAPES</b>  1 lg boule/bâtard  2 sm boules/bâtards  13 rolls
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	INGREDIENTS	WEIGHT	VOLUME	%
①	Water	30 g	2 Tbsp	5.71
	Fine salt	12 g	2 tsp	2.29
②	Water	365 g	1½ cups	69.52
	High-gluten bread flour	345 g	2⅓ cups	65.71
	Whole wheat flour	90 g	¾ cup	17.14
	Dark rye flour	90 g	¾ cup	17.14
	Liquid levain, mature see page 3-54	150 g	⅔ cup	28.57
	Diastatic malt powder*	2.5 g	½ tsp	0.48
	Ascorbic acid	1.25 g	¼ tsp + ⅛ tsp	0.24
<b>Yield</b>		~1.00 kg		

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

NET CONTENTS		
Ingredients	Weight	%
High-gluten bread flour	420 g	70
Whole wheat flour	90 g	15
Dark rye flour	90 g	15
Water	470 g	78.33
Salt	12 g	2
Diastatic malt powder	2.5 g	0.42
Ascorbic acid	1.25 g	0.21

\*Diastatic malt powder (DMP) is recommended if you are cold-proofing your dough for more than 12 h. For more about DMP, see page 3-226.

Multiply the recipe by two for a miche.

### GENERAL DIRECTIONS

		PROCEDURE				NOTES	TIME
							active/inactive
MIX	by hand*	stir together ①, and set aside; combine ② in a bowl, and mix to a shaggy mass; autolyse 20–30 min; add ①, 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	5 min/30 min
	by machine*	stir together ①, and set aside; combine ② in mixer's bowl, and mix on low speed to a shaggy mass; autolyse 20–30 min; add ①, and mix on low speed to combine; turn mixer up to medium speed, 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 101	38–41 min
BULK FERMENT		2½ h total; 2 folds (1 fold every hour after the first hour), 30 min rest after final fold; check for full gluten development using the windowpane test				see How to Perform a Four-Edge Fold, page 3-129, and Gluten Development, page 3-89	5 min/2½ h
DIVIDE/ SHAPE	divide	lg boule/bâtard	sm boule/bâtard	roll	miche	see How to Divide Your Dough, page 3-136	0–7 min
		do not divide	500 g	75 g	do not divide		
	preshape	boule/bâtard	boule/bâtard	roll	boule	see shaping boules and bâtards, pages 3-152–155, and rolls, page 3-176	5–7 min
		rest	20 min	20 min	20 min		20 min
shape	boule/bâtard	boule/bâtard	roll	boule		5–7 min	
FINAL PROOF	13 °C/55 °F	14 h	14 h	n/a	14 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220; see page 66 for proofing times for rolls	12–16 h
	4 °C/39 °F	12–16 h	12–16 h	n/a	12–16 h		
SCORE		for scoring options, see page 3-230					30 s–1 min
BAKE		see Country-Style Bread Baking Times and Temperatures, page 103					15 min–1 hr

TOTAL TIME \*Choose by hand or machine

by hand 32 min/20 h 20 min  
by machine 27 min/20 h 31 min