

ingredient variation

## JEWISH DELI RYE

Any deli worth its salt uses a great loaf of this style of rye for making many sandwiches. The bread has the flavor punch to complement rich and smoky deli meats and a structure that's ideal for securely enclosing often-generous sandwich fillings. A rye levain is used to amplify the rye flavor, while instant yeast expedites leavening. Caraway seeds are a common addition to Jewish rye, although if you like, you can omit them entirely or replace them with nigella seeds.



<b>TOTAL TIME</b> Active 5 min 8 s Inactive 4 h 28 min	<b>DDT</b> 24-26°C / 75-78°F	<b>DIFFICULTY</b> Easy: mixing, shaping	<b>OVENS</b> ★ Convection ★ Combi Home	<b>YIELD / SHAPES</b> 1 lg loaf 2 sm loaves
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INGREDIENTS	WEIGHT	VOLUME	%
① Whole milk, cold	190 g	2/3 cup	34.55
Water	160 g	3/4 cup	29.09
Instant dry yeast	9 g	1 Tbsp + 1/4 tsp	1.64
② Bread flour	550 g	4 cups	100
Liquid rye levain, mature see page 3-54	220 g	1 cup	40
Canola oil	30 g	3 Tbsp	5.45
Fine salt	14 g	2 1/4 tsp	2.55
③ Whole caraway or nigella seeds	14 g	2 Tbsp	2.55
Vegetable oil	as needed		
<b>Yield</b>	~1.12 kg		

NET CONTENTS	Weight	%
<b>Ingredients</b>		
Bread flour	550 g	84.62
Light rye flour	100 g	15.38
Water	427 g	65.69
Fat	36 g	5.54
Salt	14 g	2.15
Sugar	9.6 g	1.48
Yeast	9 g	1.38

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

### GENERAL DIRECTIONS

	PROCEDURE	NOTES	TIME active/inactive
<b>MIX</b> by machine	combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on medium speed to full gluten development; add ③, and mix on low speed until homogeneous; 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	14-18 min
<b>BULK FERMENT</b>	1 h total; 1 book fold after 30 min, 30 min rest after fold	see Folding, page 3-128; prepare loaf pans, page 287	1 min/1 h
<b>DIVIDE/SHAPE</b> divide	lg loaf 1 kg	sm loaf 500 g	0-1 min
shape	oblong bâtard	oblong bâtard	2-3 min
<b>FINAL PROOF</b> 27°C/80°F 65% RH	3/4-1 h	3/4-1 h	1-2 1/2 h
21°C/70°F	1-1 1/2 h	1-1 1/2 h	
<b>SCORE</b>	3 diagonal scores across the top	see Scoring, page 3-230	5-8 s
<b>BAKE</b>	see White Sandwich Bread Baking Times and Temperatures, page 293; allow to rest in the pan for 5 min, then remove to a wire rack to cool completely		30-40 min

TOTAL TIME

by machine 5 min 8 s / 4 h 28 min