

NYC Bakery-style Rye Bread

80	grams	White rye flour	cool water (55 to 65 degrees F)
1	Tbsp	Deli Rye Flavor powder, King Arthur catalog # 2672	large mixing bowl
4	Tbsp	Rye Bread Improver, King Arthur catalog # 3207	custard cup
about 280	grams	High-gluten flour (such as King Arthur "Sir Lancelot" bread flour)	wooden spoon
8	grams	salt - whatever type is on hand	measuring cup, 2 Cups size
1	tsp	instant yeast	dough scraper
¼	tsp	sugar	Olive oil or cooking oil aerosol mister
300	grams	cool water (55 to 65 degrees F)	10 inch skillet
1	Tbsp	distilled white vinegar	parchment paper
		5.75 quart enameled stock pot	instant read thermometer
		digital scale	cooling rack
			aluminum foil

- 1 Put mixing bowl on scale and zero the scale. Slowly add rye flour until you have added 80 grams.
- 2 Add 4 Tbsp of Rye Bread Improver to bowl. Add 1 Tbsp of Deli Rye Flavor to bowl.
- 3 Slowly add high gluten flour to bowl, bring total weight of dry ingredients up to exactly 400 grams. Remove mixing bowl from scale.
- 4 Put custard cup on scale and zero the scale. Weigh 8 grams of salt, add to mixing bowl
- 5 Add 1 teaspoon of instant yeast into mixing bowl. Add ¼ teaspoon of sugar into mixing bowl
- 6 Stir together dry ingredients
- 7 Put 2 cup measuring cup on scale and zero the scale. Weigh 300 grams of cool water, (Optional: 100 grams of beer + enough cool water to bring total weight up to 300 grams). Add 1 Tbsp distilled white vinegar. Pour over the dry ingredients
- 8 Mix together with a wooden spoon for 30 to 60 seconds until you have a wet, sticky dough. Use hands to collect together all dough + all dry flour and scraps. Mix by hand into a single ball of dough. If it's not wet, add another tablespoon of water and mix some more.
- 9 Cover bowl with plastic wrap and let it sit at room temperature for 12 to 18 hours. 15 is ideal.
- 10 Generously dust a work surface (plastic cutting board) with flour. Scrape the dough from bowl onto the work surface in one piece. Knead dough 10 to 15 times: fold in half, press together, rotate 90 degrees. Fold again, press together, rotate, etc. During kneading, dust with flour as needed.
- 11 Cut a piece of parchment paper 18 inches square. Place in a 10 inch skillet and mist the parchment paper with olive oil spray.
- 12 Pull up edges of dough and shape into a ball with relatively tight skin. Place seam-side down on oiled parchment paper. Mist the top of the dough with more oil and cover with plastic wrap for 2 to 2 ½ hours. Leave covered until you can poke the dough ¼ inch and the impression remains.
- 13 90 minutes after the 2 - 2.5 hour rise has begun, turn on the oven to its max temperature (495 deg?). Place an oven rack in the lower third of the oven.
- 14 After the dough has completed its rise and the oven has heated for at least 35 minutes, put the dough into the stock pot: Lift the parchment paper (and the dough) from skillet and place both paper and dough into stock pot. Put the lid on the stock pot and place in the oven.
- 15 Reduce heat to 425F. Bake at 425F for 35 minutes
- 16 Remove the lid and bake another 25 to 35 minutes. An instant read thermometer poked into the middle of the bread should read 210F. You will have to jab quite hard for the thermometer to pierce the crust.
- 17 Using pot holders move the stock pot to the stovetop. Remove loaf from pot using two wooden spoons, and place on wire cooling rack.
- 18 Immediately wrap hot loaf in 2 layers of aluminum foil. (This gives a softer crust) Let foil wrapped loaf cool on rack for 30 minutes. After 30 minutes, remove foil and cool the loaf another 90 minutes on the rack.
- 19 Don't slice or tear into the loaf until at least 2 hours after baking, preferably 3.