

# Český chléb

## Ingredients

### Levain

- 150 g rye flour
- 150 g water
- 20 g rye sourdough starter

### Dough

- 300 grams rye levain
- 300 grams bread flour
- 170 grams water
- 12 grams (2 tsp) salt
- 1 1/2 tsp caraway seeds

## Directions

### Levain

1. Mix the rye starter, rye flour and water.
2. Cover and let rise overnight (12-16 hours) at room temperature.

### Dough

1. Mix levain, water, flour, salt, and caraway seeds in stand mixer with a dough hook (4 minutes). Pour the dough from the bowl onto a floured surface and knead it by hand briefly.
2. Place dough in a lightly oiled bowl, cover, and let rise for 1 hour.
3. Place dough on floured surface, press into a rectangle, and fold:
  - Starting at the top, fold it to about one-third.
  - Fold each corner into the middle.
  - Roll from the bottom with floured hands and pinch the seam closed.
4. Place dough in floured brotform, with the seam facing up. Sprinkle with flour, seal in a plastic bag, and leave to rise for 2 to 3 hours at room temperature or 12 hours in refrigerator.
5. About 45 minutes before baking, heat oven and reheat it to 480° F. Place cloche or baking stone on rack in lower-third of the oven. If not using a cloche, place a baking sheet or cast iron pan on the bottom of the oven.
6. Remove the dough from the brotform and slash the top, and place onto the pre-heated baking dish or stone in the oven. If not using a cloche, pour 1 cup of hot water on the baking sheet to create steam.
7. Bake for about 15 minutes (covered, if using a cloche).
8. Reduce oven temperature to 410° F, and bake for another 20-30 minutes until done. Internal temperature should be about 205° F.
9. Remove bread from the oven and let it cool completely on a rack.

# Rohlíky

## Ingredients

### Rolls

- 4 cups unbleached flour
- 4 Tbsp butter, slightly melted
- 2 packages dry yeast
- 1 cup lukewarm milk (or water)
- 1 tsp sugar
- 2 tsp salt
- 1 egg, lightly beaten

### Topping

- 1 egg, lightly beaten
- A little milk
- Coarse salt
- Poppy or caraway seeds

## Directions

1. Put yeast in small bowl with 2 tbsp lukewarm milk and 1 tsp sugar. Let sit until yeast is active.
2. Add 2 tbsp flour and 1/2 cup lukewarm milk to yeast and let rise for 5-10 minutes.
3. Mix 4 cups flour and salt. Add yeast mixture, remaining milk, butter, & egg.
4. Knead by hand or in mixer until soft dough is formed.
5. Cover with warm damp cloth and place in unheated oven to rise for 1 hour.
6. Divide dough into 3 balls and roll out slightly into circles. Cut each circle into 3 triangular pieces, and roll gently to about 3/4 inch thick.
7. Starting at wide end, roll each piece into a crescent, and place on parchment-covered baking sheet.
8. In a small bowl, mix egg with a little milk. Brush egg mixture on rohlíky and sprinkle with coarse salt and caraway or poppy seeds.
9. Cover with a sheet of plastic wrap and let rise a second time for at least 20 minutes.
10. Heat oven to 375.
11. Bake for 15 to 20 minutes, until very slightly golden.