

Český chléb

Ingredients

Sponge

- 75 grams rye sourdough starter
- 1/2 liter of water
- 250 grams rye flour

Dough

- 250 grams white flour
- 250 grams whole wheat flour
- 2 teaspoons salt
- 1/2 Tablespoon caraway seed
- 1/4 teaspoon ground coriander

Directions

1. Mix the rye leavening, rye bread flour and water. This will create a thinner batter.
2. Cover and let rise overnight.
3. In the morning, add the wheat flour, wheat bread flour, salt, coriander and caraway seeds. Mix thoroughly for 5 minutes.
4. Cover and let rise for about 3 hours.
5. Divide the dough into two parts, shaping into long oval loaves, and place in oval brotforms.
6. Cover and let rise again for about an hour.
7. While loaves are rising, heat oven to 500° F., with cast iron skillet on bottom of oven and large baking sheet on lower rack.
8. Place loaves on heated baking sheet, pour 1 cup of water to heated skillet to create steam, and bake for 10 minutes.
9. Reduce oven temperature to 390° F and bake for another 40-50 minutes.