

SEMOLINA SOURDOUGH BOULE

(adapted from Michele, at [The Fresh Loaf Forum](#))

to make the levain:

35 g sourdough starter at 100% hydration

140 g water

140 g [Semola di Grano Duro Rimacinata](#)

(you will use all the starter, make sure to save some of your leftover)

for final dough:

350 + 50 g water

4 g of diastatic malt powder

400 g semolina flour (*Semola di grano Duro Rimacinata*)

160 g bread flour

13 g salt

Make the levain 10 hours before preparing the dough. Mix all ingredients and leave at room temperature for 10 hours.

When the starter is ready, mix 350 g water with the malt and the starter (all of it). When well combined, add the semolina, and the bread flour, mix until a shaggy dough forms. Let it rest for 20 to 40 minutes.

Add the salt and the remaining 50 g water. Mix well (you can use a Kitchen Aid type mixer for 2 to 3 minutes in low-speed if you prefer).

Let the dough ferment at room temperature for 2 hours, folding the dough every 30 minutes. After the last folding, leave the dough undisturbed for 20 minutes.

Shape the dough as a ball and place in a floured round container. Leave at room temperature for 20 minutes, then refrigerate for 16 to 20 hours.

Remove the dough from the fridge 1 to 2 hours before baking in a 450F with steam for 20 minutes, then reduce the temperature to 430F and bake for 25 minutes longer, until dark brown.

Cool completely on a rack before slicing.