

LIGHT RYE SOURDOUGH WITH CUMIN AND ORANGE

(slightly adapted from [TxFarmer's recipe](#))

*Makes 1 X 700g loaf

Levain

68 g dark rye flour

54 g water

4 g rye starter at 100% hydration

Mix and rise at room temp for 12 to 16 hours.

Final Dough

386 g bread flour

9 g salt

grated orange peel from 1 large orange

fresh orange juice from 1 orange plus water to 245 g

1/2 Tbsp cumin powder

122 g levain mixture

Mix everything except for salt, autolyse for 40 min. Add salt and knead in a KitchenAid type mixer at medium speed for 4 minutes.

Bulk rise at room temp (~78F) for about 2.5hrs, with stretch and fold at 30, 60, and 90 minutes.

Pre-shape into a ball, let the dough rest for 10 minutes, then shape and place in a floured banneton for the final rise.

Proof until the dough springs back slowly when pressed. It took me 2 hours and 20 minutes.

Bake at 450F for 40 to 45 minutes, the first 25 minutes with steam. Let it cool completely on a rack before slicing.