



Pain de Campagne Country French Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

5 hrs 25 mins

Description

I got this pain de campagne country French bread recipe out of a novel and made some minor changes. It is a yummy French bread that is worth the wait.

Ingredients

— - ½ teaspoon instant yeast - ½ cup warm water (110 degrees F/45 degrees C) - ¾ cup whole wheat flour - 2 ½ cups warm water - ½ teaspoon instant yeast - 6 cups unbleached bread flour - 1 tablespoon kosher salt - 2 tablespoons cornmeal for dusting

Instructions

1. To make the poolish
2. whisk 1/2 teaspoon yeast into 1/2 cup warm water — 110 degrees F (45 degrees C) — in a bowl. Stir in whole wheat flour until resembles a thick batter. Beat for about 100 strokes to form long strands of gluten. Cover bowl with a damp cloth and let sit at room temperature for 2 to 8 hours (longer is better for flavor development). You can also ripen in the refrigerator for 12 to 15 hours
3. bringing poolish back to room temperature before proceeding with the recipe. Poolish is ready when bubbly and loose
4. with a yeasty
5. sour aroma. Scrape poolish into a bowl; stir in 2 1/2 cups warm water and remaining 1/2 teaspoon yeast until combined. Add bread flour
6. 1 cup at a time
7. mixing well after each addition
8. until dough becomes too difficult to stir. Turn dough out onto a floured work surface and knead for 10 to 12 minutes
9. adding more flour only when dough becomes too sticky to handle. Sprinkle salt over dough; continue kneading until smooth and springs back to the touch
10. 5 to 7 minutes more. Shape dough into a round; cover with a damp cloth for 5 to 10 minutes. Place dough in a large
11. lightly oiled bowl and turn to coat. Cover with a damp cloth and let rise at room temperature until doubled in volume
12. 2 to 3 hours. Punch down dough to deflate; cut into two pieces. Shape into two rounds
13. cover with plastic wrap or a damp cloth
14. and allow to rest for 30 minutes at room temperature. Form dough rounds into baguettes. Place a heavily floured cloth on a baking sheet
15. arranging a fold down the center to separate the loaves. Place loaves
16. seam-sides up
17. on the floured cloth. Dust loaf tops with flour
18. cover with a damp cloth
19. and let rise until doubled in volume
20. about 2 hours. Preheat the oven to 375 degrees F (190 degrees C). Sprinkle a separate baking sheet with cornmeal. Gently transfer risen loaves to prepared baking sheet
21. seam-sides down. Slash loaves several times on the diagonal with a serrated knife or razor blade. Immediately place scored loaves in the preheated oven; bake until loaves are golden brown
22. about 25 to 30 minutes. Cool loaves on wire racks. Editor's Notes To make this dough in a stand mixer
23. use the dough hook attachment and mix on low speed for 10-15 minutes. To ensure the gluten has developed fully
24. cut off a walnut-sized piece of dough. Flour your fingers
25. and then stretch the dough: if it tears immediately
26. the dough needs more kneading. Fully developed dough should form a thin translucent "windowpane."