

Swiss Artisan Bread

2 cups	All-Purpose Flour (King Arthur)
1 1/2 cups	Whole Wheat Flour
1/2 cup	Rye Four
1/4 tea-sp.	Active Dry Yeast (Fleischmann's)
1 1/2 tea-sp.	Kosher Salt
1 3/4 cups	Water

- Dissolve the salt and yeast in (warm) water
- Add the liquid to the flour and mix (3-5 min.)
- Rest the dough for 30 min. - then briefly stretch & fold
- Repeat the above 3 times
- Shape the dough into desired shape for baking
- Final proofing = 45-60 min.
- Score the top and bake at 490 for 30 min. or until the crust is to your liking.

(I use a covered clay baking dish similar to "Römertopf" for baking and line the bottom with parchment paper so the dough doesn't stick. Other baking methods will work just fine)

