



A New York Bakers Recipe

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Borodinski Rye Bread

Yield: One 2.5 lb./1.15 kg. loaf

Soaker:

Volume	Ingredient	Ounces	Grams	Baker's Percentage
2¼ cups	Medium rye flour	8.00	227	36%
1 cup	Boiling water	8.00	227	36%

1. Combine flour and boiling water in a heated bowl. Cover and let stand overnight.

Sour Sponge:

2¼ cups	Medium rye flour	8.00	227	36%
¾ cup	Warm (120°F/50°C) water	6.50	184	29%
1 Tbs	Rye sour	0.50	14	2%

2. In a separate container, combine the flour, water and rye sour and mix well. Cover loosely and let stand overnight.

Final Dough:

2¼ cups	Rye soaker from above	15.00	425	67%
2¼ cups	Rye sour sponge from above	16.00	454	72%
1 cup + 2 Tbs	Medium rye flour	4.00	113	18%
1/2 cup	Bread flour, unsifted	2.25	64	10%
⅓ cup	Water	3.00	85	13%
1⅓tsp	Table salt	0.35	10	2%
3 Tbs	Finely ground coriander	0.50	14	2%
⅓-½ cup	Coarsely ground coriander for dusting and topping			



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3. Combine the final ingredients and mix either by hand or with the flat blade of a stand mixer at low-medium (KA 2-4) speed until the dough is evenly blended.
4. Turn the dough out onto a well-floured work surface and shape it into a round loaf. The dough will be very sticky, so keep your hands wet to work it.
5. Dust a peel or proofing board with $\frac{1}{4}$ cup of the coarsely ground coriander and transfer the loaf. Cover loosely with a damp tea towel and let proof for 2–3 hours, until visibly larger and cracks have formed on the surface.
6. About 1 hour before bake time, preheat your oven to 450°F/230°C, with the baking surface in the middle and a steam pan on a lower shelf.
7. Add 1½ cups/12 oz./340 ml. of boiling water to the steam pan and close the oven door to allow steam to accumulate. Brush the loaf with water, dust with the remaining coriander and place in the oven.
8. Bake for 10 minutes and reduce heat to 400°F/205°C. Bake for another 45-50 minutes, until the loaf reaches an internal temperature of 200°F/95°C. Remove to a rack and let cool for at least 4 hours, preferably overnight, before cutting.