

Pain de Campagne

Adapted from Paul Hollywood. 2004. *Great Breads*. Metro Books, NY.

Makes one loaf

2 1/2 cups white bread flour
1/2 cup rye flour
1 tablespoon coarse kosher salt
2 oz. fresh compressed yeast (can also use 3 pkgs. Dry-Active yeast)
1/2 stick of butter, softened
1 tablespoon fresh, finely-chopped oregano (dry flakes also work)
1 1/2 cup water
1 tablespoon of honey

Put all dry ingredients in a large bowl and mix. Add yeast and honey to water to “proof”; let sit a few minutes. Slowly add water to dry ingredients and mix with hands until moist, pliable dough is formed.

Tip dough out on lightly-floured counter and knead for about 5 minutes. Add flour sparingly as needed. Return dough to bowl and let sit for 2 hours.

Line a baking sheet with parchment paper. Tip dough out on floured counter, shape into a ball, and slightly flatten with hand; dust with flour. Using a sharp knife, inscribe a 1/2 inch deep square on top of the dough. Put on baking sheet and let rise for 1 hour.

Preheat oven to 425°F. Bake for 30 minutes until golden brown. Transfer to a wire rack to cool.

Note: Both fresh and dry-active yeast need to be “proofed” in warm water with a bit of honey. Should thicken, bubble, and smell like yeast - or the yeast is old.