

Recipe posted on gingerfriesen.com, June 2022

Stecca Bread, Like Swamp Rabbit Café Makes

Adapted from "Stecca Bread Recipe" from greenvilleontherise.com

Ingredients:

- 3 cups (400 grams) King Arthur bread flour
- ½ teaspoon table salt
- ¾ teaspoon sugar
- ¼ teaspoon instant or other active dry yeast (I use Fleischmann's RapidRise Instant Yeast, Fast Acting).
- 1½ cups (350 grams) cool 55-65F water
- additional flour for dusting
- olive oil
- kosher salt

Instructions:

1. In a large mixing bowl, stir together the flour, table salt, sugar, and yeast. Add the water and use a wooden spoon to mix for about 30 seconds until you have a wet, sticky dough. Cover the bowl with saran wrap and let it sit at room temperature until the surface of the dough is dotted with bubbles and it has more than doubled in size, 10 to 18 hours (up to 24 hours if home is cold.)
2. When the first rise is complete, generously dust a work surface with flour. Use a rubber spatula to scrape the dough out of the bowl in one piece. Fold the dough over itself two or three times and gently shape it into a somewhat flattened ball. Brush the surface of the dough with some of the olive oil and sprinkle with ¼ teaspoon of the coarse salt.
3. Spray the inside of another large mixing bowl with olive oil spray or brush with olive oil. Gently place the dough (after Step 2), seam side down into the bowl. Cover bowl with a towel. Place in a warm draft free spot to rise for 1 to 2 hours. The dough is ready when it is almost doubled. If you gently poke it with your finger, it should hold the impression. If it springs back, let it rise for another 15 minutes.
4. Half an hour before the end of the second rise, pre-heat the oven to 500°F, with a rack in the center. Oil a large baking sheet. I use a Silpat baking sheet and have never oiled the pan.
5. Cut the dough in half or pull in half by hand. Gently stretch each piece evenly into a long, thin baguette shape approximately the length of the pan. Place the two loaves on the pan with some space between the loaves. Brush olive oil on each loaf and then sprinkle kosher salt over each loaf.

Recipe posted on gingerfriesen.com, June 2022

6. Bake for 15 to 25 minutes (I do mine for 16 minutes), until the crust is golden brown. Cool on a pan for five minutes, then use a spatula to transfer the baguette to a rack to cool thoroughly.

Notes:

*I use a kitchen scale to weigh the flour and the water.

*I put room temperature water from our Berkey in the fridge for a while until I can check with a thermometer that it is between the 55-65 degree range.

*I double the recipe, doing everything in 2 separate batches, so I end up with 4 loaves.