**Auerman Borodinsky/*Borodinskiy Khleb***(Russia)

There are many versions of Borodinsky Rye: this one first appeared in the 1935 edition of *Tekhnologiya Khlebopyekarnogo Proyzvodstva (Bakery Production Technology)* by the legendary Russian process engineer Lev Auerman. Unlike most Borodinsky variations, which contain wheat flour, this one is made of 100% rye. In addition, where many of the other variations have flavor profiles that feature a combination of both sweet and sour, in this one, sweet dominates, thanks to both the long scald and a much lower proportion of sour culture to scald.

The first time I baked this bread, I followed the original recipe and depended entirely on the wild yeasts present in scald-sponge for leavening, but found that the loaf was extremely dense. To lighten it somewhat, I added 2 grams of instant yeast to the final dough, which gave it a slight lift and tenderized the crumb – which remained very tight – to a noticeable degree. Also, the bake specified in the original formula, 50-60 minutes at 460°F/230°C, produces the thick, slightly charred crust favored by Europeans (and myself). I also give alternate baking directions for those who prefer a lighter, thinner crust.

The resulting loaf has a dense, cake-like crumb and a flavor profile in which sweetness predominates. The astringency of the caraway, while clearly present, is subtle, lending a delicate bite to the chew. As Russian rye breads go, this one is in a class by itself. I like it with flavors that accentuate and contrast its chewy sweetness -- tangy soft cheeses like a young *chevre* or mascarpone, or a light coating of butter and a slab of smoked meat or fish.

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| ***Rye %:*** | *100%* |
| ***Stages:*** | *Sponge, Scald, Scald-Sponge, Final Dough* |
| ***Leaven:*** | *Rye sour* |
| ***Duration:*** | *19-25 hours* |
| ***Prep Time:*** | *60 minutes* |
| ***Yield:*** | *one 4 lb. (1.8 kg.) loaf or two 2 lb./900 g. loaves* |

***Sponge (Day 1 Evening):***

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| **Ingredient** | **Grams** | **Ounces** | **Baker’s Percentage** |
| Whole rye flour | 70 | 2.50 | 100% |
| Warm (110°F/43°C) water | 70 | 2.50 | 100% |
| Rye sour | 10 | 0.35 | 14% |

Combine the sponge ingredients, cover and ferment at room temperature (70°F/21°C) overnight, 12-16 hours. The sponge will be very bubbly, have a strong sour smell and will have begun to fall back on itself.

***Scald (Day 1 Evening):***

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| **Ingredient** | **Grams** | **Ounces** | **Baker’s Percentage** |
| Whole rye flour | 250 | 8.80 | 100% |
| Hot (170°F/70°C) water | 675 | 23.80 | 270% |
| Red rye malt | 50 | 1.75 | 20% |
| Caraway seed, toasted and ground | 5 | 0.20 | 2% |

Toast the malted rye in a frying pan over medium heat, moving it constantly, until it becomes aromatic and turns a deep rose pink, 4-5 minutes. Let cool and use a spice grinder or mortar and pestle to grind the it to a fine powder. In the mixer bowl, combine the malt with the other scald ingredients and mix until smooth – it will look like chocolate pudding and have the consistency of a thick porridge. Cover and let stand at room temperature overnight, 12-16 hours. (For more information on scalds, see my post On Scalds and Scalding).

***Scald-Sponge (Day 2, Morning):***

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| **Ingredient** | **Grams** | **Ounces** | **Baker’s Percentage** |
| Sponge | 150 | 5.35 | 100% |
| Scald | 980 | 34.55 | 653%% |

Combine the sponge with the scald, which will have loosened up and become very sweet, and mix well. Cover and ferment at room temperature until the scald-sponge has expanded to at least 1½ times its original volume and its surface shows bubbles, 4-6 hours.

***Final Dough (Day 2, Afternoon):***

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| **Ingredient** | **Grams** | **Ounces** |
| Scald-sponge | 1,130 | 39.90 |
| Whole rye flour  | 750 | 25.45 |
| Salt | 12 | 0.40 |
| Instant yeast | 2 | 0.05 |
| Sugar | 50 | 1.75 |
| Vegetable shortening for pan | As needed |
| Caraway seed for topping | As needed |

Transfer the sponge into the bowl of a mixer, add the dough ingredients and use the dough hook at low (KA2) speed to mix until the dough has come together into a firm, slightly sticky mass, 8-10 minutes. Cover and ferment at room temperature until visibly expanded, 30-40 minutes.

Turn the dough out onto a lightly dampened work surface and use wet hands to shape the dough into an oblong, then place it into a well-greased 9"x4"x4"/23x10x10 cm. Pullman loaf pan or 9"x5"x3"/23x13x8 cm standard loaf pan. Smooth the dough with wet hands, cover and proof at room temperature until the dough rises above the rim of the pan, 60-75 minutes.

Preheat your oven to 460°F/230°C, with the baking surface in the middle. Brush the top of the loaf with water and sprinkle generously with caraway seed. Bake until the loaf thumps when tapped with a finger and the internal temperature is at least 198°F/92°C, 50-60 minutes. Transfer to a rack and let stand 24-48 hours before slicing.

***Note:*** For a lighter, softer crust, bake at 460°F/230°C for 10 minutes, then lower the temperature to 380°F/180°C and bake until the loaves thump when tapped with a finger and the internal temperature is at least 198°F/92°C, 60-70 minutes.

***Baker's Percentages:***

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| **Ingredient** | **g** | **%** |
| **TOTAL FLOUR** | **1,120** | **100.00%** |
| Whole rye flour | 1,070 | 95.54% |
| Malted rye | 50 | 4.46% |
| Water | 745 | 66.52% |
| Salt | 12 | 1.07% |
| Instant yeast | 2 | 0.18% |
| Rye sour | 10 | 0.89% |
| Sugar | 50 | 4.46% |
| Caraway | 5 | 0.45% |
| **TOTAL FORMULA** | **1,944** | **173.57%** |
| Flour prefermented | 320 | 28.57% |