

Asiago Rosemary Levain

Starter

Two Loaves	Ingredient	One Loaf
1 cup, 230 g	Stiff Levain, 21%	½ cup, 115 g
2 cups, 474 g	Water, 44%	1 cup, 237 g
2 cups, 272 g	Bread flour, 25 %	1 cup, 136 g

Dough

Two Loaves	Ingredient	One Loaf
1 ½ cups, 356 g	Water, 33%	¾ cup, 178 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 22 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
¼ cup, 55 g	Oil, 5%	2 Tbsp, 27 g
4 cups, 544 g	Bread flour, 51%	2 cups, 272 g
2 cups, 260 g	Whole wheat flour, 24%	1 cup, 130 g
2 Tbsp dry (1/2 cup fresh)	Rosemary	1 Tbsp dry (1/4 cup fresh)
4 oz, 112 g	Asiago cheese, grated, 10%	2 oz, 66 g

The night before baking, combine the stiff levain and water in a large bowl. Allow the mixture to sit for a few minutes to soften the levain. Stir in the bread flour until well mixed. Cover and allow to ferment at room temperature overnight.

The next morning, stir water into the starter until well mixed, then stir in the salt, sugar, and oil. Next stir in the bread and whole wheat flours until smooth. Save a bit (2 – 4 Tbsp) of Asiago cheese back to sprinkle on the loaves later, then stir in the remaining grated Asiago and the rosemary until evenly distributed. Cover and allow to rise at room temperature for 7-9 hours.

Divide the dough in half and shape into boules or batards on a floured surface. Place the loaves on a peel or baking sheet covered with parchment. Sprinkle with flour, cover loosely with plastic wrap and allow to rise at room temperature for about an hour prior to baking.

Meanwhile preheat the oven, baking stone and steam pan to 450 degrees. When ready to bake, remove the plastic wrap, sprinkle the loaves with Asiago cheese, slash the loaves and slide onto the baking stone. Turn the oven down to 400 degrees and pour a cup of water into the steam pan. Bake 45 minutes then remove to a wire rack to cool.

This dough makes great rolls also.