

## Baguette from Liquid Levain

### Starter

Two Loaves	Ingredients	One Loaf
¼ cup, 54 g	Liquid levain, 16%	2 Tbsp, 27 g
¼ cup, 59 g	Water, room temperature, 17 %	2 Tbsp, 30 g
½ cup, 70 g	All-purpose flour, 20 %	¼ cup, 35 g

The night prior to baking, mix the levain and water in a glass or plastic bowl. Scoop a tablespoon or so of whole wheat flour into a 1 cup measure then scoop the measure into all-purpose flour for a total of 1 cup flour. Stir into the levain until thoroughly mixed. Cover and allow to ferment overnight at room temperature.

### Dough

Two Loaves	Ingredients	One Loaf
1 ¾ cups, 245 g	All-purpose flour, 70%	¾ cup plus 2 Tbsp, 123 g
¼ cup, 32 g	Whole wheat flour, 9%	2 Tbsp, 16 g
½ Tbsp, 7 g	Salt, 2 %	¾ tsp, 3.5 g
2/3 cup, 158 g	Water, room temperature, 46%	1 cup, 237 g

At least eight to ten hours before baking, in a large bowl, mix the overnight starter, all-purpose flour, salt and water together with a large spoon until smooth. Stir vigorously another 15-30 seconds then cover and allow to rise for 6-8 hours until dough has risen substantially (but not necessarily doubled). At this point you can refrigerate the dough for later use or proceed with shaping and the final rise.

When ready to bake, line a peel or baking sheet with a large sheet of parchment paper. Divide the dough into half (if making two loaves). On a floured surface press the dough out flat into a 8 x 10" or so rectangle then fold in thirds from the long side as if folding a letter for a business envelope. Form the dough into a cylinder and continue to elongate. Fold the end seams under a bit and continue to stretch the dough until the desired length is reached. Place on parchment paper, cover lightly with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven preheats.

Preheat the oven, baking stone and steam pan to 450 degrees. Just prior to baking, score the loaves then transfer to the oven and pour 1 cup of hot water into the steam bath. Turn the oven down to 400 degrees and bake for 45 minutes for two loaves, 35-40 minutes for smaller loaves. Cool on a wire rack.