

Buckwheat Peasant Loaves

Two Loaves	Ingredient	One Loaf
5 cups, 680 g	Bread flour, 66%	2 ½ cups, 340 g
2 cups, 350 g	Buckwheat flour, 34%	1 cup, 175 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
3 cups, 711 g	Water, warmed to 105-115 degrees, 69%	1 ½ cups, 356 g

In a large bowl stir together the flours, yeast, salt and sugar. Stir in the warm water until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature then refrigerate OR refrigerate immediately and wait at least 12 hours to use dough.

Remove the dough from the refrigerator and fold a few times on a floured surface. Divide the dough in half (if making two loaves) then shape each half into a boule or batard. Set the loaves on a parchment paper covered peel or baking sheet. Cover loosely with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. Uncover the loaves, then score and slide onto the baking stone. Pour a cup of water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove to a wire rack to cool.