

Dark Buckwheat Batards

Two Loaves	Ingredient	One Loaf
5 cups, 680 g	Bread flour, 80%	2 ½ cups, 340 g
2 cups, 175 g	Buckwheat flour, 20%	1 cup, 88 g
½ cup, 32 g	Instant mashed potato flakes, 4%	¼ cup, 16 g
2 Tbsp, 14 g	Cocoa, Dutch process, 2%	1 Tbsp, 7 g
1 ½ Tbsp, 14 g	Yeast, 2%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
½ cup, 170 g	Molasses, 20%	¼ cup, 85 g
1 ½ cups, 368 g	Milk, 43%	¾ cup, 184 g
1 cup, 237 g	Water, 28%	½ cup, 119 g

In a large bowl stir together the flours, instant mashed potato flakes, cocoa, yeast and salt. Add the molasses. In a microwaveable bowl, stir the milk and water together and heat to 105-115 degrees. Stir in the warm water and milk into the dry ingredients 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 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.