

## Faux Pain au Levain

This formula uses multiple but easy steps to feed a small amount of commercial yeast at room temperature, mimicking the process of natural leavening. Plenty of organic acids build up in the dough to produce a loaf tasting like a real pain au levain.

### Evening Day 1, mix

Two Loaves	Ingredient	One Loaf
½ cup, 70 g	All-purpose flour, 7%	¼ cup, 35 g
½ cup, 68 g	Rye flour, 6%	¼ cup, 34 g
¼ tsp, 0.8 g	Yeast, .07%	1/8tsp, 0.4 g
½ cup, 119 g	Water, room temperature, 11%	¼ cup, 59 g

### Morning Day 2, add in and mix

Two Loaves	Ingredients	One Loaf
½ cup, 119 g	Water, room temperature, 11%	¼ cup, 60 g
1 cup, 140 g	All-purpose flour, 13%	½ cup, 70 g
1 Tbsp, 8 g	Whole wheat flour, 0.8%	½ Tbsp, 4 g

### Evening Day 2, add in and mix,

Two Loaves	Ingredient	One Loaf
3 cups, 711 g	Water, room temperature, 60%	1 1/2 cups, 356 g
1 Tbsp, 14 g	Kosher salt, 1.3%	½ Tbsp, 7 g
½ cup, 68 g	Rye flour, 6%	¼ cup, 34 g
1 ½ cups, 195 g	Whole wheat flour, 19%	¾ cup, 98% g
4 ½ cups, 630 g	All-purpose flour, 60%	2 ¼ flour, 315 g

Cover and allow to rest overnight at room temperature. The next morning (Day 3), proceed to baking or refrigerate until ready to bake.

Divide the dough in half (if making two loaves), fold each half a few times, then shape into a boule or batard. Place the loaves on a parchment paper lined peel or baking sheet then 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 and slide onto the baking stone. Pour 1 cup of hot water into the steam pan. Turn down the oven to 400 degrees and bake for 45 minutes. Remove from the oven and cool on a wire rack.