

Fennel-Buckwheat Levain

Overnight Starter

Two Loaves	Ingredient	One Loaf
½ cup, 108 g	Liquid levain, 9%	¼ cup, 54 g
½ cup, 119 g	Water, 10%	¼ cup, 59 g
1 cup, 136 g	Bread flour, 12%	½ cup, 68 g

Dough

Two Loaves	Ingredient	One Loaf
2 ½ cups, 593 g	Water, room temperature, 51%	1 ¼ cups, 296 g
1 Tbsp, 14 g	Kosher salt, 1.2%	½ Tbsp, 7 g
2 tsp	Ground fennel	1 tsp
1 Tbsp	Fennel seeds, whole	½ Tbsp
2 cups, 350 g	Buckwheat, 30%	1 cup, 175 g
5 cups, 680 g	Bread flour, 58%	2 ½ cups, 340 g

In the evening, the day prior to baking, mix the water and liquid levain then stir in 1 cup of the bread flour. Cover and allow to stand overnight at room temperature.

The next morning, in a large bowl, stir the water into the starter mixture, then stir in the remaining ingredients until well mixed. Cover and allow to rise at room temperature for 6-9 hours.

About an hour before baking, divide the dough in half and fold a few times on a floured surface. Form each half into a large loaf, then place on parchment paper and allow to rise for 45-60 minutes.

Preheat the oven, baking stone and steam pan to 450 degrees. When ready to bake, slash the loaves and slide onto the baking stone. Place 1 cup hot water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then cool on a wire rack.