

French Country Sourdough

Starter

Two Loaves	Ingredient	One Loaf
½ cup, 108 g	Liquid levain, 10%	¼ cup, 54 g
½ cup, 119 g	Water, room temperature, 11%	¼ cup, 59 g
1 cup, 140 g	All-purpose flour, 13%	½ cup, 70 g

Dough

Two Loaves	Ingredient	One Loaf
	Starter mix from above	
2 ¼ cups, 533 g	Water, 49%	1 cup plus 2 Tbsp, 267 g
1 cup, 135 g	Rye flour, 12%	½ cup, 68 g
1 cup, 130 g	Whole wheat flour, 12%	½ cup, 65 g
5 cups, 680 g	Bread flour, 63%	2 ½ cups, 340 g
1 Tbsp, 14 g	Kosher salt, 1.3%	½ Tbsp, 7 g

The night prior to baking, mix the starter ingredients and allow to stand covered at room temperature overnight. The next morning, mix the 2 cups water with starter until smooth then stir in the remaining ingredients. Cover and allow to rise at room temperature for 6-9 hours. After the rise, refrigerate dough until ready to use or proceed to making loaves.

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 peel or baking sheet lined with parchment paper then cover lightly 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. 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.