

## New England Sourdough

This is a no-knead version of Jeffrey Hamelman's Vermont Sourdough. The loaf's appeal is more than regional however, and it could have just as easily originated in Western Europe or San Francisco.

Whole wheat may be substituted for rye if you prefer.

### 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, 60 g
½ cup, 70 g	All-purpose flour, 6%	¼ cup, 35 g

### Dough

Two Loaves	Ingredient	One Loaf
	Starter from above	
2 ½ cups, 593 g	Water, room temperature, 53%	1 ¼ cup, 296 g
1 Tbsp, 14 g	Kosher salt, 1.2%	½ Tbsp, 7 g
1 cup, 135 g	Rye flour, 12%	½ cup, 68 g
6 ½ cups, 910 g	All-purpose flour, 82%	3 ½ cup, 455 g

In a large bowl, mix the starter ingredients together and cover. Allow to ferment at room temperature for 7-9 hours.

Add the dough water to the starter ingredients and stir until well mixed. Add the salt, rye flour, and all-purpose flour and stir until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 7-9 hours.

Divide the dough in half (if making two loaves) and on a floured surface shape each loaf into a batard. Place on a peel or baking sheet covered with parchment paper, cover lightly with plastic wrap and allow to rise another 30-45 minutes. Meanwhile preheat the oven, baking stone and steam pan to 450 degrees.

Just prior to baking spray or brush the loaves with a bit of water then score the loaves. Slide the loaves onto the baking stone and pour a cup of water into the steam pan. Turn the oven down to 400 degrees and bake for 45 minutes. Remove to a wire rack to cool.