

One Step Levain Baguette

How could sourdough be any easier or any more delicious? You can whip up a dough in minutes and the resulting loaf tastes like it was made by the masters.

Two Baguettes	Ingredient	One Baguette
1 cup, 215 g	Liquid levain, 34%	½ cup, 108 g
1 ½ cups, 356 g	Water, room temperature, 57%	¾ cup, 178 g
4 tsp, 19 g	Salt, 3%	2 tsp, 10 g
4 cups, 560 g	All-purpose flour, 90%	2 cups, 280 g
½ cup, 65 g	Whole wheat flour, 10%	¼ cup, 33 g

In a large bowl mix the liquid levain and water together. Let the mixture stand a few minutes then stir in the salt, all-purpose flour and whole wheat flour until well mixed. Stir vigorously another 15-30 seconds then cover and allow to rise at room temperature for 8-9 hours.

Turn the dough out onto a well-floured surface and divide in half if making two loaves. Fold the dough a few times then make the dough into a cylinder by alternating rolling the dough out and pulling the outer dough over to the bottom of the cylinder. Repeat this process until a 14-15" long cylinder that is of perfectly uniform diameter is formed.

Lay the cylinder(s) on a peel or baking sheet covered with parchment. Cover loosely with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven is warming up. Preheat the oven, baking stone and steam bath to 450 degrees.

When ready to bake, uncover the baguettes, spray or brush them with water, then score the loaves with three slashes nearly parallel to the long axis of the cylinder. Slide the loaves on the parchment into the oven, turn the oven down to 400 degrees and place a cup of water into the steam bath. Bake for 40 minutes or until the top of the baguette is golden brown. Remove to a wire rack to cool.