

## One Step Pain au Levain

This recipe makes an easy but beautiful and authentic tasting pain au levain loaf. It is shaped as a batard and slashed longitudinally for an authentic appearance. I typically mix the ingredients together the night before, then bake the next morning or refrigerate the next morning and bake the loaf in the late afternoon if serving for supper.

Two Large Loaves	Ingredient	One Large Loaf
1 cup, 230 g	Stiff Levain, 24%	½ cup, 115 g
3 cups, 711 g	Water, 73%	1 ½ cup, 356 g
1 Tbsp, 14 g	Kosher salt, 1.5%	½ Tbsp, 7 g
6 cups, 840 g	All-purpose flour, 86%	3 cups, 420 g
½ cup, 65 g	Whole wheat flour, 7%	¼ cup, 33 g
½ cup, 68 g	Rye flour, 7%	¼ cup, 34 g

Place the stiff levain in a large bowl and add the water. Allow the levain to soften for a few minutes, then stir until almost smooth. Stir in the salt and flours until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature overnight or for 8-9 hours. Refrigerate dough until ready to use or proceed to forming loaves.

The next morning divide the dough in half and shape into batards. Place on a parchment covered peel or baking sheet and cover lightly with plastic wrap. Allow to rise at room temperature for one hour.

Meanwhile, preheat the oven, baking stone and steam pan to 450 degrees. When ready to bake, dust the loaves with flour then slash and slide into onto the baking stone. Pour a cup of water into the steam bath and turn the oven down to 400 degrees. Bake loaves for 45 minutes then remove and cool on a wire rack.