

## Potato Whole Wheat Bread

This loaf has a very soft, moist crumb inside a crunchy crust.

### Starter

Two Loaves	Ingredient	One Loaf
½ cup, 108 g	Liquid levain or sourdough, 11%	¼ cup, 54 g
½ cup, 119 g	Water, 12%	¼ cup, 59 g
1 ½ cups, 195 g	Whole wheat, 19%	¾ cup, 98 g

The evening prior to baking, in a large bowl, mix together the liquid levain or sourdough, water and whole wheat. Cover and allow to stand at room temperature overnight.

### Dough

Two Large Loaves	Ingredient	One Loaf
1 cup, 245 g	Milk, 24%	½ cup, 123 g
2 ½ cups, 593 g	Water, 59%	1 ¼ cups, 296 g
5 cups, 680 g	Bread flour, 68%	2 ½ cups, 340 g
1 cup, 130 g	Whole wheat flour, 13%	½ cup, 65 g
1 ⅓ cups, 84 g	Instant potato flakes, 8%	⅔ cup, 42 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g

Stir the milk and water together and heat up to room temperature. Stir the milk-water mixture into the starter mixture until smooth, then add the flours, potato flakes, salt and sugar. Stir until well mixed then stir another 15-30 seconds. Cover bowl and allow to rise at room temperature for 6-9 hours, then proceed with baking or refrigerate until ready to use dough.

Divide the dough in half (if making two loaves) and form into boules or batards. Place on a parchment covered peel or baking sheet then cover lightly with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven preheats.

Meanwhile, preheat the oven, baking stone and steam pan to 450 degrees. Sprinkle the loaves with whole wheat or white flour, then score and slide onto the baking stone. Pour 1 cup of hot water into the steam bath and turn the oven down to 400 degrees. Bake for about 45 minutes then remove and cool on wire racks.