

Sourdough Pugliese

Two Large Loaves	Ingredient	One Loaf
1 cup, 215 g	Liquid Levain, 37%	½ cup, 108 g
2 cups, 474 g	Water, room temperature, 82%	1 cup, 237 g
1 Tbsp, 14 g	Kosher salt, 1.6%	½ Tbsp, 7 g
4 Tbsp, 34 g	Gluten, 6%	2 Tbsp, 17 g
2 cups, 272 g	Bread flour, 33%	1 cup, 136 g
2 cups, 272 g	Patent durum flour, 33%	1 cup, 136 g

Sixteen to 20 hours prior to baking, stir the liquid levain and water together in a large bowl. Stir in the salt, gluten and flours until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 8-10 hours (overnight).

After the initial rise, coat a rubber spatula with nonstick cooking spray then gently fold the dough 3-4 times within the bowl. Cover and allow to rise at room temperature for another 7-9 hours.

Preheat the oven, baking stone and steam pan to 500 degrees. Spread a tablespoon of olive oil over the work surface then sprinkle the surface heavily with flour. Gently use a spatula to scoop the dough out onto the work surface. Divide the dough in half (if making two loaves), then gently fold each loaf and gently stretch into a batard shape. Place on a peel or baking sheet covered with parchment paper then sprinkle the loaves with cornmeal and cover loosely with plastic wrap. Allow to rise for 45 minutes while the oven warms up.

To bake, score the loaves then slide loaves onto the baking stone. Pour a cup of water into the steam pan. Turn the oven down to 475 degrees and bake for 35-40 minutes or until the top is golden brown. Remove to a wire rack to cool.