

## Sourdough Whole Wheat Baguettes

### Starter

| Two Baguettes   | Ingredient                              | One Baguette |
|-----------------|---|--------------|
| 1 cup, 215 g    | Liquid levain or sourdough starter, 30% | ½ cup, 108 g |
| ½ cup, 119 g    | Water, 16%                              | ¼ cup, 59 g  |
| 1 ½ cups, 195 g | Whole wheat flour, 27%                  | ¾ cup, 98 g  |

In the evening prior to baking, stir together the starter levain or sourdough and water, then stir in the whole wheat flour until smooth. Cover and allow to stand overnight at room temperature.

### Dough

| Two Baguettes   | Ingredient             | One Baguette             |
|-----------------|------------------------|--------------------------|
| 1 ¾ cups, 415 g | Water, 57%             | ¾ cup plus 2 Tbsp, 207 g |
| 2 cups, 272 g   | Bread flour, 37%       | 1 cup, 136 g             |
| 2 cups, 260 g   | Whole wheat flour, 36% | 1 cup, 130 g             |
| 2 tsp, 14 g     | Salt, 2%               | 1 tsp, 7 g               |

The next morning, stir water into the starter mixture, then add the bread flour, whole wheat flour and salt. Stir until smooth, then stir an additional 15-30 seconds. Cover and allow to stand at room temperature for 6-9 hours.

Divide the dough in half (if making two loaves) and form the loaves on a floured surface. Place on a peel or baking sheet covered with parchment paper, then cover loosely with plastic wrap and allow to rise for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. Sprinkle the loaves with whole wheat or white flour, then slash 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.