

Sourdough Bran Bread

Teresa L Greenway – All rights reserved worldwide
(Makes 2 loaves, 1767 grams total at 100% hydration)

- **150 grams bran flakes** and then pour
- **300 grams of boiling water** over the flakes.
- **250 grams sourdough starter at 100% hydration**
- **450 grams water (for a drier dough try 400 grams water - 94% dough)**
- **600 grams bread flour**
- **17 grams sea salt**

Very carefully pour the boiling water over the bran flakes in a heat and shock proof dish. Set aside to cool. To a large mixing bowl or dough trough add the starter, water and bread flour and mix well. Let rest and autolyse for one hour. Add the cooled bran mixture and the salt and fold to incorporate. Over the next 2 -3 hours of bulk ferment, keep folding until everything is fully incorporated. Once the dough pulls a nice window pane and is very bubbly and active cover tightly and move to the refrigerator for another 14 – 18 hours of cold bulk ferment.

The next day remove the dough from the refrigerator. Preheat oven, baking stone and roasting lid to 500F/260C. Shape dough as desired and place in floured bannetons. Let proof at room temperature approximately one hour or more. Turn first loaf out onto floured parchment paper atop a baking peel. Wet your scoring blade which will make scoring such a high hydration dough easier. Score in a simple manner and slide into the preheated oven. Cover loaf with preheated roasting lid and lower the oven temperature to 480F/249C. Remove the lid after the first 15 minutes and continue to bake uncovered for an additional 20-30 minutes, turning if necessary for even browning. Remove from oven and cool completely before slicing. Re-heat oven to 500F/260C before repeating for second loaf.

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