

Test Loaf

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(makes one loaf, 779 grams of dough at 67% hydration)

- 120 grams vigorous sourdough starter at 100% hydration**
- 250 grams water**
- 400 grams bread flour (my flour is 12% protein level)**
- 9 grams sea salt**

779 grams dough at 67% hydration (enough for one loaf)

1. Feed starter that morning or within 6-8 hours of mixing dough. In the late afternoon around 3:00-4:00pm, mix together the starter, water, bread flour, whole wheat flour and salt in a bread trough or large bowl that you can cover. Fold once each hour over the next four hours. Rest dough for 30 minute before pre-shaping dough. Let bench rest another 15 minutes before final shaping the dough. Place dough in floured banneton and cover with plastic bag.

Refrigerate overnight or for 10-12 hours. Remove loaf from refrigerator and proof at room temperature for approximately 90 min to 3 hours. (This loaf took 2.5 hours for me at 74F/23C with the final hour in my proofer at 76F/24C.)

Preheat oven and baking stone or Dutch oven to 480F/248C for at least one hour before baking bread. Turn loaf out from banneton and score. Slide the loaf onto hot baking stone or into Dutch oven. Mist the dough with a water spray bottle. Cover the dough or set the lid on your Dutch oven. Bake for 14 minutes covered and then 15-20 minutes more uncovered until well browned and internal temperature reaches 205-210F/96-98C. Remove loaf and let cool thoroughly before slicing.

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