Sourdough Bread

Makes two loaves

Levain Ingredients

35 grams bread flour

35 grams whole wheat flour

35 grams mature starter

70 grams filtered water

Dough Ingredients

810 grams bread flour

90 grams whole wheat flour

680 grams filtered water (at 90℉)

20 grams fine sea salt

Method

Mix levain ingredients and rest in a warm area (70-80℉) for 5 hours

One hour before levain is done, mix flour with 580g of water (keeping 100g for later)

Mix just until dough comes together. Cover and let rest in a warm area for 1 hour

Mix dough and levain together using a little water to help incorporate

Conver and let rest 15 minutes in a warm area.

Add salt and remaining water; mix until incorporated. Slap and fold until dough is smooth and begins to catch air

Conver and let rest 15 minutes in a warm area

Perform 6 sets of stretch and folds spaced out by 15 minutes for the first 3, then 30 minutes for the next 3

Let dough rest for a remainder of 90 minutes, for a grand total of 4 hours

Divide dough into 2 even pieces. Preshape each piece into a light boule and rest 5-10 minutes

Shape your dough into 2 batards and place into bannetons dusted with either rice flour or all purpose flour

Chill in the fridge overnight (or up to 3 days for most sour taste)

Preheat cast iron combo cooker @ 470℉ for 30 minutes.

Place dusted loaf into hot pan, score top, place lid on top; bake @ 470℉ for 20 minutes.

Remove top from the combo cooker, lower temperature to 450℉; bake for an additional 20 minutes.

Turn off oven, open oven door, let loaf sit in open oven for 10 minutes.