

**STARTER:**

113g Water, Cool  
 $\frac{1}{16}$  tsp instant yeast\*  
120g AP Flour  
\*sub: 25g sourdough starter

**DOUGH:**

1  $\frac{1}{2}$  tsp yeast  
225g Water, lukewarm  
All the Starter  
420g AP Flour  
12g Salt

**Starter**

Mix all of the **STARTER** ingredients.  
Cover and Rest at Room Temp, **14h**.

**Dough**

Mix everything together into soft, smooth dough:

Stand Mixer: 4 min, med-low speed.

In lightly greased bowl, Cover and Rest: **45m**.

Gently deflate, fold edges to center, turn over and return to bowl.

Cover and Rest: **45m**.

Turn out to lightly greased surface.

Deflate, divide to thirds, round each.

Cover and Rest: **15-60m**.

Flatten and elongate each piece:

Fold almost in half, press seam w/ palm, rotate 180°, repeat **4x**.

Seam down, cup fingers and roll into 16" logs. Taper each end to point.

Place seam down in couche folds. Let Rise **45m**.

Preheat Oven to **450F** with a cast iron pan, and boil 1  $\frac{1}{2}$  cup Water.

Slice with Lame at 45°angle, 3-5 times.

Bake on stone or sheet, **24-28m**. Add water to cast iron at start.

Remove and cool, or turn off oven and crack till cool.