

Sourdough Bread

Levaine

35 g starter	50 g bread flour
100 g water	50 g whole wheat flour

Dough

900 g bread flour	650 g room temp water
100 g whole wheat flour	

Salt

25 g salt	40 g warm water
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Steps

1. Mix together levaine and leave out overnight
2. Mix dough and allow to autolyse for 1 hour
3. Mix levain and dough – Rest 1 hour
4. Squeeze salt water through dough – Rest 45 minutes
5. Bulk ferment 6 hours at 80-82 f. Fold every 45-60 minutes
6. Split and shape into two loaves
7. Proof 12-16 hours in fridge
8. Heat cast iron in oven to 500 f
9. Bake covered at 450 f for 25 minutes
10. Remove lid and bake for 20 min