

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Levain (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
All purpose flour	312	48	360	90
Whole wheat flour	28	12	40	10
Water	252	60	312	78
Fine sea salt	8	0	8	2
Sugar	38	0	38	9.5
Unsalted butter	62	0	62	15.5
Non-fat dry milk	38	0	38	9.5
Potato flour	46	0	46	11.5
Levain *	120	NA	NA	15 <sup>†</sup>

Note:

1) Feed your levain with 80 degree water and keep it at room temperature until it has doubled in size from the build-up of gas (approx. 8-10 hours). If the starter smells like over-ripe fruit, indicating a buildup of lactic acid, you will end up with a more buttery flavour. If the starter goes longer, it will begin to have a vinergary smell, indicating a buildup of acetic acid, and the final loaf will be more sour.

2) Mix the wheat flours with 90-95 degree water in a tub and let the dough autolyse for about 30 minutes before incorporating the remaining ingredients. Meanwhile, melt the butter and mix together the remaining dry ingredients.

3) Incorporate the levain, butter, and dry ingredients into the autolysed dough using the mixing attachment of a stand mixer. Switch to a dough hook and knead on medium speed until smooth and elastic, about 8-10 minutes.

4) Place the dough onto a lightly oiled surface and shape into a ball. Oil the contained and place the dough inside, turning to coat all sides. Cover the container with a lid or plastic wrap and bulk ferment the dough until it has roughly doubled in size from the build up of gas (approx. 8-9 hours).

5) After the bulk ferment, preshape the dough into a round with a slight amount of tension, and let it bench-rest for 15 minutes. Afterward, flour the top of the dough, flip, and create a sausage-roll loaf with tension by pushing it back as you roll it (see [https://www.youtube.com/watch?v=jlzKcred\\_Ic](https://www.youtube.com/watch?v=jlzKcred_Ic)). Put the loaf seam-side down in a greased 2 lb loaf pan and loosely cover it (a disposable plastic shower cap works well!).

6) Let the dough rise until it has crested about 1 inch above the rim of the pan (approx. 2 hours). If you don't have time to bake it the same day, this final proof can also be done in the refrigerator.

7) Preheat your oven to 350 degrees and bake the loaf for 35-40 minutes, tenting it with aluminum foil after 25-30 minutes if the top is browning too quickly.

8) Remove baked loaf from its tin and place on a cooling rack for a minimum of one hour, but preferably two hours, before slicing.

\* 1 part mature, active starter; 1.6 part all purpose flour; 0.4 part whole wheat flour; 2 part water

<sup>†</sup> The baker's percentage for levain is the amount of flour in the levain expressed as a percentage of the total flour in the recipe.