



Sourdough Bread

PREPARE LEVAIN

Baker's %	Ingredients	Weight in Grams
95	Morbread® Flour (Unbl)	2140
5	Rye Flour	110
20	Stiff Starter	465
57	Water (room temperature)	1285
Total Weight		4000**

** 4000g is more levain than you will need for the Final Dough ingredients, but you must withhold some levain to perpetuate the original sourdough starter.

- Mix 10-12 hours prior to final dough being mixed. Cover and bulk ferment at room temperature.

MIX DOUGH

Baker's %	Ingredients	Weight in Grams
95	Morbread® Flour (Unbl)	11581
4.8	Rye Flour	580
60	Water (60°F)	7300
29	Levain (fist-sized chunks)	3570
2	Salt	250
Total Weight		24 kg.

NOTES: Final dough temp: 76°F
 Bâtards: 350 grams
 Big Rounds: 600 grams

- Autolyze Morbread flour, Rye flour and water in mixer 20-60 minutes.
- Add levain to final dough, mix for 1 minute on 1st speed.
- Add salt, mix for 1 minute on 1st speed. Check hydration and add additional water if needed.
- Mix 1-2 minutes on 2nd speed.

FERMENT, SHAPE, PROOF, BAKE

- Bulk ferment for 45 minutes, covered.
- Fold.
- Bulk ferment another 45 minutes, covered.
- 2nd fold.
- 45 minutes later, divide and lightly pre-shape. Cover with plastic.
- After 20-30 minute rest period, (always covered) give final shape and place seam down on cornmeal lined board.
- Allow to floor proof 3-4 hours, (covered).
- Score top of loaves.
- Bake at 440° F with steam for 10-12 minutes.
- Pull dampen, or briefly open oven door.
- Continue baking for 20-25 minutes.

Bake is complete when bottom is thwacked like a drum and a hollow sound is heard.

NOTE: Mondako or Power flours could be used; however, hydration and mix times would need to be adjusted.

