

# Sourdough Bread

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## RECIPE

Bread Flour :	850 gr
Whole Wheat Flour:	150 gr
Salt :	21 gr
Liquid Sourdough:	300 gr
Water:	750 gr

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### Mixing in Spiral Mixer

Autolyse: Flours + water, for 3 min S1\*

Rest for 30 min

Add all remaining ingredients then mix 4 min S1 + 3 min S2 (until full development)

**1<sup>st</sup> Fermentation:** 2 hours at room temperature (1 to 2 folds based on your needs)

**Dividing:** 500 gr, then pre-shape in round

**Resting:** 30 minutes

**Shaping:** Loaf shape and placed in Banneton

**Proofing:** 45 to 60 minutes at room temperature, then 15 hours in chiller

**Baking:** Pre-heat Deck oven at 250 Degrees Celsius, bake 5 minutes at same temperature then 25 minutes At 235 Degrees Celsius. Open door for an extra 5 minutes.



ROMAIN DUFOUR

CHEF BOULANGER

\*S = Speed