

Sourdough Bread with Double Flour Addition

680 g bread flour
90 g whole wheat flour
455 g water
15 g salt
300 g sourdough starter (at 100% hydration)

Combine the flours in a large bowl and lightly mix them with a whisk.

Add the water and the sourdough starter to the bowl of a Kitchen Aid mixer, and use the whisk attachment to work them together at the lowest speed for a minute or so. At this point, you only need to combine them and have the starter dispersed through the water. Add just 75g of the flour mixture, and increase the speed of the mixer to level 3. Whisk until the mixture seems quite aerated (about 3 to 4 minutes).

Remove the whisk attachment and place the dough hook in place. Add the rest of the flour, and knead for a couple of minutes, until the flour forms a shaggy mass. Cover the bowl with plastic wrap and let it rest for 20 to 30 minutes.

Sprinkle the salt over the dough, and mix on speed 3 for 6 minutes. Place the dough in an oiled bowl, cover and let it ferment for 2 hours, without any folding or kneading. Divide the dough in two equal pieces, and lightly give it a round shape. Let it rest for 15 minutes for the gluten to relax, and do a final shaping, creating surface tension by pulling the sides of the dough up as you gather it all in the “boule” shape. Place the balls of dough, seam side up, in a floured round container (such as a brotform), cover with plastic, and let it ferment for 3 hours at 78 F.

Invert the dough on a peel, score, and bake at 425 F for 40 minutes, with steam during the first 15 minutes. Let it completely cool before slicing.