

CLASSIC SOURDOUGH BREAD

(adapted from Anna Gabur)

for the levain (you will only use half):

120g water

40g starter

40g whole-wheat flour

80g all-purpose white flour

for the final dough:

Half of the levain above (about 140g)

375g water

50g spelt flour

150g whole-wheat flour

300g bread flour

10g salt dissolved in 15g water

Make the levain mixture about 6 hours before you plan to mix the dough. It should be very bubbly and active. When you are ready to make the final dough, dissolve half the prepared levain in water (375g), then add all flours. Save the remaining levain in the fridge for later. Mix well with your hands until a shaggy dough forms. Leave it at room temperature for 30 minutes.

Add the salt dissolved in the remaining water, and incorporate by folding repeatedly the dough over itself. Now let the dough ferment for a total of 4 hours, folding a few times every 40 minutes. You don't have to be precise, but allow the full four hours fermentation to take place. Shape as a round ball and place inside a banetton covered with a cloth and lightly floured. Keep it in the fridge overnight, from 8 to 12 hours.

Next morning, heat the oven to 450F. Invert the dough on a piece of parchment paper and lightly, very lightly coat it with flour, then rub all over the surface with the palm of your hand. Score the guiding lines according to the desired pattern, use a razor blade to slash the dough with firm, short slashes.

Bake at 450F for 45 minutes, preferably covered for the first 30 minutes to retain steam. Cool completely over a rack before slicing

