



BAKING SCHOOL

On-Demand

INTERMEDIATE SOURDOUGH

ADVANCED TECHNIQUES FOR BETTER BREADS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

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Our mission is to share the pure joy of baking nationwide. But that's not all; our 235-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need – because after all, baked goods and doing good go hand in hand.

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**INTERMEDIATE SOURDOUGH:
ADVANCED TECHNIQUES FOR BETTER BREADS**

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TOOLS CHECKLIST

MIXING DOUGH:

- ☐ SCALE
- ☐ MIXING BOWLS
- ☐ BENCH KNIFE
- ☐ BOWL SCRAPER
- ☐ MEASURING SPOONS
- ☐ WOODEN SPOON OR DOUGH WHISK
- ☐ BOWL COVERS

PROOFING AND SHAPING:

- ☐ FINE-MESH SIEVE
- ☐ 9" ROUND OR OVAL PROOFING BASKETS (BROTFORMS)
- ☐ BAKER'S LINEN
- ☐ RIMMED BAKING SHEETS
- ☐ BAKING SHEET COVERS
- ☐ 10" PIE PLATE
- ☐ TAPE MEASURE OR RULER
- ☐ 9" PULLMAN PANS
- ☐ NONSTICK PAN SPRAY

BAKING AND FINISHING:

- ☐ BAKING STONE OR STEEL
- ☐ CAST IRON PANS
- ☐ TRANSFER PEEL
- ☐ LAME
- ☐ 3" SPATULA OR CUTTING TOOL
- ☐ PASTRY BRUSHES
- ☐ DIGITAL AND INFRARED THERMOMETERS

Baking Tips

- These recipes were developed using metric weights, and for best results we recommend measuring by weight. However, we recognize that some bakers prefer to work with volume measurements. So while we strongly recommend measuring by weight, volume approximations for the recipe's ingredients are listed in parentheses in the ingredient lists.
- In any recipe where the water temperature is not specified, determine the temperature based on the temperature of your environment. If it's very cold in your kitchen, use warmer water; if it's hot, use cooler water.
 - If the ambient temperature is 60°F, use 100°F to 110°F water.
 - If the ambient temperature is 65°F, use 95°F to 105°F water.
 - If the ambient temperature is 70°F, use 85°F to 95°F water.
 - If the ambient temperature is 75°F, use 75°F to 85°F water.
- The maximum temperature rating for most parchment paper is below 500°F, and at temperatures between 450°F and 500°F, parchment's exposed edges begin to char. To be safe, keep a close eye on anything being cooked at temperatures above 450°F (especially anything on an upper rack). Burned edges can also be minimized by trimming away excess parchment before baking.



Sourdough Starter

YIELD:

SUFFICIENT SOURDOUGH FOR ONGOING BAKING

- The path to sourdough bread begins in your own kitchen, with your own homemade sourdough starter. Sourdough baking is as much art as science. The method you'll read here for making sourdough starter is the tried-and-true method we use for making starter here at King Arthur.

INGREDIENTS

To begin your starter

106 grams (1 cup) King Arthur Pumpernickel Flour
or 113 grams (1 cup) King Arthur Whole Wheat Flour
113 grams (½ cup) water, cool

To feed your starter

113 grams (scant 1 cup) King Arthur Unbleached All-Purpose Flour
113 grams (½ cup) water, cool (if your house is warm), or lukewarm
(if your house is cool)

INSTRUCTIONS

- Day One:** Combine the pumpernickel or whole wheat flour with the cool water in a non-reactive container. Glass, crockery, stainless steel, or food-grade plastic all work fine for this. Make sure the container is large enough to hold your starter as it grows; we recommend at least 1-quart capacity.
- Stir everything together thoroughly; make sure there's no dry flour anywhere. Cover the container loosely and let the mixture sit at warm room temperature (about 70°F) for 24 hours.
- Day Two:** You may see no activity at all in the first 24 hours, or you may see a bit of growth or bubbling. Either way, discard half the starter (113 grams, about ½ cup), and add 113 grams (scant 1 cup) all-purpose flour, and 113 grams (½ cup) cool water (if your house is warm) or lukewarm water (if it's cold) to the remainder.
- Mix well, cover, and let the mixture rest at room temperature for 24 hours.
- Day Three:** By the third day, you'll likely see some activity — bubbling; a fresh, fruity aroma, and some evidence of expansion. It's now time to begin two feedings daily, as evenly spaced as your schedule allows. For each feeding, weigh out 113 grams starter; this will be a generous ½ cup, once it's thoroughly stirred down. Discard any remaining starter.
- Add 113 grams all-purpose flour and 113 grams water to the 113 grams starter. Mix the starter, flour, and water, cover, and let the mixture rest at room temperature for approximately 12 hours before repeating.
- Day Four:** Weigh out 113 grams starter and discard any remaining starter. Repeat step six.
- Day Five:** Weigh out 113 grams starter and discard any remaining starter. Repeat step six. By the end of day five, the starter should have at least doubled in volume. You'll see lots of bubbles; there may be some little "rivulets" on the surface, full of finer bubbles. Also, the starter should have a tangy aroma — pleasingly acidic, but not overpowering. If your starter hasn't risen much and isn't showing lots of bubbles, repeat discarding and feeding every 12 hours on day six, and day seven, if necessary — as long as it takes to create a vigorous (risen, bubbly) starter.
- Once the starter is ready, give it one last feeding. Discard all but 113 grams. Feed as usual. Let the starter rest at room temperature for 6 to 8 hours; it should be active, with bubbles breaking the surface.
- Remove however much starter you need for your recipe — typically no more than 227 grams (about 1 cup). If your recipe calls for more than this, give it a couple of feedings without discarding until you've made enough for your recipe plus 113 grams to keep and feed again.
- Transfer the remaining 113 grams of starter to its permanent home:** a crock, jar, or whatever you'd like to store it in long-term. Feed this reserved starter with 113 grams of flour and 113 grams water, and let it rest at room temperature for several hours, to get a little bubbly, before covering it. If you're storing starter in a screw-top jar, screw the top on loosely rather than airtight.
- Store this starter in the refrigerator and feed it regularly, using your normal process:** Discard all but 113 grams starter; feed that remaining 113 grams starter with a scant 113 grams flour and 113 grams water. We recommend feeding once a week, if possible. The more frequently you feed it, the less time and effort it takes to get your starter ripe and ready for baking.







Pain au Levain

YIELD: 2 LOAVES

- **These crusty, slightly open bâtards would look right at home at a French bakery. With their piquant sourdough aroma, these country loaves are flavorful enough to enjoy on their own but versatile enough to accompany any meal.**

INGREDIENTS

Stiff levain

150 grams (1¼ cups) King Arthur Unbleached All-Purpose Flour

94 grams (7 tablespoons) water, at room temperature (70°F)

28 grams (2 tablespoons) ripe (fed) sourdough starter

Dough

482 grams (2 cups plus 2 tablespoons) water*

630 grams (5¼ cups) King Arthur Unbleached All-Purpose Flour

53 grams (½ cup) King Arthur Pumpernickel Flour*
or King Arthur Organic Medium Rye Flour

18 grams (1 tablespoon) table salt

*See "tips," at the beginning of the workbook for details about the liquid temperature.

INSTRUCTIONS

Day One

1. **To make the levain:** Knead together the levain ingredients to make a smooth, stiff mixture. Place the levain in a large bowl or the bowl of a stand mixer, cover it, and allow it to ferment overnight at room temperature (65°F to 75°F). It should take the levain about 12 hours to mature. The mature levain will have doubled in size and be domed on top, or just beginning to sink in the middle.

TIPS

- **To bake in a covered baker or Dutch oven:** Prepare the dough as described, through shaping and the final proof (step eight). Preheat the Dutch oven, lid on, in the center of the oven at 500°F. When ready to bake, turn one of the loaves out onto a piece of parchment, score, and use the parchment to carefully lower it into the hot Dutch oven. Place the lid on the baker and return to the oven. Bake at 450°F for 20 minutes, remove the lid, and allow the loaf to finish baking, uncovered, for the final 15 to 20 minutes. Remove the bread and transfer to a wire rack to cool completely. Return the empty Dutch oven and lid to the oven and allow it to heat back up at 500°F for about 20 minutes before loading the second loaf. The second loaf can rest, covered, at cool room temperature or in the refrigerator while the first one bakes.

Day Two

1. **To make the dough:** Weigh the water into the bowl with the levain. Squeeze the levain through your fingers to break it up. Next, holding your hand in a clawlike position, vigorously mix the levain into the water until well combined. Add the remaining ingredients and mix until the dough is homogenous and there are no remaining dry pockets of flour. If mixing by hand, use a dough scraper to blend the dough and make sure there are no dry spots. In a stand mixer, mix the dough on the lowest speed for 2 minutes using the hook attachment.
2. Cover the bowl and allow the dough to rest for 30 minutes.
3. Transfer the dough to a clean work surface and knead using the slap and fold method until the dough is smooth and bouncy. Alternatively, knead the dough in a stand mixer for about 1½ minutes on medium-low speed.
4. Allow the dough to rise for 1 hour in an oiled and covered bowl.
5. Give the dough a bowl fold, turn it seam-side down in the bowl, then re-cover and let rise for another 1 to 2 hours, until the dough is puffy and soft but not necessarily doubled in size.
6. Transfer the dough to a lightly floured surface and divide in half (about 700 grams each). Preshape it into two rounds. Place the rounds seam-side up or down (baker's preference) on a floured surface and cover. Let the rounds relax for 20 minutes.
7. Shape the loaves into either bâtards or boules (rounds).
8. Transfer the loaves to a flour-dusted couche or baker's linen or into two flour-dusted, towel-lined proofing baskets or bowls (about 9" across the top). Cover the loaves and let them rise for approximately 2 hours at room temperature or up to 24 hours in the refrigerator.
9. Preheat the oven to 500°F with a baking stone or steel on the center rack and a cast iron pan on a rack below for 1 hour.
10. Just before baking, turn the loaves out onto a piece of parchment. Score the loaves with one long angled cut down the center of the loaf.
11. Slide the parchment and loaves onto the hot stone or steel. Wearing good oven mitts, pour about 1 cup warm water into the cast iron pan.
12. Immediately lower the oven temperature to 450°F. Bake the bread for 35 to 40 minutes total. The finished loaves should be a rich brown, firm on the sides, and sound hollow when tapped on the bottom. Their internal temperature should be 195°F.
13. Remove the loaves from the oven and allow them to cool completely on a rack.
14. **Storage information:** Wrap the bread loosely and store it at room temperature for a day or so; freeze for longer storage.



Honey-Beer Miche

YIELD: 1 LARGE OR 2 MEDIUM LOAVES

- **The traditional miche is a large country-style loaf made with sourdough culture and a mixture of all-purpose and whole grain flours. This version is large enough to qualify for miche-dom but still small enough to be baked in a home oven.**

INGREDIENTS

Liquid levain

46 grams (3 tablespoons) ripe (fed) sourdough starter

206 grams (¾ cup plus 3 tablespoons) water, at room temperature (70°F)

115 grams (1 scant cup) King Arthur Unbleached All-Purpose Flour

115 grams (1 cup plus 1 tablespoon) King Arthur Pumpernickel Flour

Dough

299 grams (1½ cups) dark beer, stout or porter, 6% ABV or less*

46 grams (3 tablespoons) water*

17 grams (2½ teaspoons) honey

2 grams (½ teaspoon) instant yeast

500 grams (4 cups plus 3 tablespoons) King Arthur Unbleached All-Purpose Flour

38 grams (¾ cup) King Arthur Whole Wheat Flour

17 grams (1 scant tablespoon) table salt

*See "tips," at the beginning of the workbook for details about the liquid temperature.

INSTRUCTIONS

Day One

1. **To make the levain:** In a large bowl, mix together all the levain ingredients. Cover the bowl and set aside to rest at room temperature for 12 to 16 hours; overnight works well.

Day Two

1. **To make the dough:** To the bowl with the levain, add all of the dough ingredients and mix until thoroughly combined and homogeneous. Cover the bowl and allow the dough to rest for 30 minutes.
Note: This dough will rise for approximately 3½ hours. In the first 2 hours, you'll be performing two bowl folds and two coil folds, each spaced 30 minutes apart.
2. **After the initial 30-minute rest, perform the first bowl fold:** Use your wet hand to grab a section of dough from one side, lift it up, then press it down firmly into the middle. Repeat this motion 8 to 12 times.
3. Cover the bowl and allow the dough to rest for 30 minutes.
4. Repeat the bowl fold for a second time. Cover the bowl and allow the dough to rest for 30 minutes.
5. **To do the first coil fold:** With wet hands, reach under the dough, stretching the middle upward until the dough releases from the container. Roll it forward off your hands, allowing it to coil on itself. Rotate the container 90° (a quarter turn) and repeat.
6. Cover the bowl and allow the dough to rest for 30 minutes.

7. Repeat the coil fold for a second time. Cover the bowl and allow the dough to rest for 1 to 1½ hours, until the dough is marshmallowy and has nearly doubled in size.
8. **To preshape the dough:** Turn the dough out onto a lightly floured surface and gently form it into a rough round. If you're making two loaves, divide the dough in half and shape two rough rounds. Turn seam-side down, cover, and let rest for 10 minutes.
9. **To shape the dough:** For one large loaf, gently shape the dough into a smooth round and place seam-side up in a pie pan lined with a large proofing basket liner or a well-floured smooth cotton towel, like a flour sack towel. A smooth cotton apron will also work. For best results, use pumpernickel flour or whole wheat flour to dust the cloth.
10. For two smaller loaves, shape the dough as directed above, but place each round in a lined, flour-dusted 9" proofing basket. If you don't have a proofing basket, use a couple of small bowls (about 9" across the top) lined with well-floured smooth cloths.
11. Cover the bread and allow it to rest at room temperature for 60 to 75 minutes, until the dough is proofed and feels light, almost marshmallowy, and a small impression remains when pressed with a finger.
12. While the bread is resting, preheat the oven to 475°F with a baking stone or steel on the middle rack. Allow the oven to preheat for about 1 hour to ensure it's thoroughly heated.
13. **To add steam to your oven:** While the oven is preheating, place an empty cast iron skillet on the oven rack below the stone or steel. If possible, adjust the stone and pan so that the skillet isn't directly under the stone, making it easier for steam to reach the baking bread.
14. Invert the risen dough onto a sheet of parchment and allow it to rest uncovered for 15 minutes.
15. Use a baker's lame or razor blade to make a few swift slashes on the top of the loaf to score it in the pattern of your choice.
16. **To bake the bread:** Place the loaf or loaves in the oven on the stone or steel and pour about 1 cup of warm water into the skillet. Steam will billow from the pan upward to envelop the bread; be sure to wear good oven mitts to shield your hands and arms. Quickly close the oven door to trap the steam.
17. Bake the single large loaf at 475°F for 20 minutes, then reduce the heat to 450°F. Bake for another 30 minutes, then turn off the oven, leaving the loaf inside. (If you're making two loaves, bake at 475°F for 15 minutes, then reduce the heat and bake for an additional 20 to 25 minutes before turning the oven off.)
18. Allow the bread to rest in the turned-off oven for 30 minutes, monitoring it so that it takes on as much additional color as you like.
19. Remove the bread from the oven. Cool fully before slicing.
20. **Storage information:** Wrap the bread loosely and store it at room temperature for up to a week; freeze for longer storage.



Seeded Sourdough

YIELD: 2 LOAVES

- Thanks to the strength of bread flour, an autolyse, and plenty of gluten development, this loaf turns out surprisingly light despite being packed with seeds and grains. We like it as a sliceable sandwich bread, but you can also turn it into loaves or rolls.

INGREDIENTS

Stiff levain

180 grams (1 ½ cups) King Arthur Unbleached Bread Flour
113 grams (½ cup) water, at room temperature
19 grams (1 ½ tablespoons) ripe (fed) sourdough starter

Soaker

186 grams (1 ½ cups) rolled oats, flax seeds, poppy seeds, sunflower seeds,
or any combination of seeds and grains
186 grams (¾ cup plus 1 tablespoon) boiling water
19 grams (1 generous tablespoon) table salt

Autolyse

438 grams (scant 2 cups) water*
371 grams (3 cups plus 1 tablespoon) King Arthur Unbleached Bread Flour
186 grams (1 ½ cups) King Arthur Whole Wheat Flour

*See "tips," at the beginning of the workbook for details about the liquid temperature.

INSTRUCTIONS

Day One

1. **To make the levain:** In a medium bowl (a 2-quart bowl or dough-rising bucket works best), stir together the flour, water, and sourdough starter. Stir to initially combine, then dump the mixture onto a work surface, collect any dry bits, and knead briefly until homogenous but not necessarily smooth. Place the dough in the container and set in a warm spot to rise for 12 to 16 hours.
2. **To make the soaker:** In a separate medium bowl (a 2-quart bowl or dough-rising bucket works best), stir together the seeds and grains, boiling water, and salt. Note that the soaker can be a combination of flakes (oat, barley, rye, etc.); intact grains such as millet, or quinoa; seeds such as flax, poppy, sunflower, or pumpkin; or even buckwheat groats. Cover and set aside until day two, about 12 to 16 hours.

Day Two

1. **To make the autolyse:** In the bowl of a stand mixer fitted with a dough hook, combine the water and flours. Mix until homogenous, about 2 minutes on low speed. Cover the bowl and place in a warm spot for at least 30 minutes and up to 90 minutes. During the rest, the flours will hydrate and gluten will begin to develop.

TIPS

- **To add an oat crust:** Very lightly dust two 9" round or oval proofing baskets with flour. (You'll use less dusting flour here than with other loaves because of the seed crust.) Spread about 89 grams (1 cup) rolled oats on a rimmed baking sheet or piece of parchment. Wet a clean kitchen towel, then wring it out; it should still be pretty damp. Roll the top and sides of the shaped dough over the towel to moisten the loaf, then through the seeds to coat. Transfer seam-side up to the proofing baskets, then cover and refrigerate.
- **To bake in a Dutch oven:** In step eight (shaping), shape the dough into boules or bâtards (or one of each) and place in well-floured, towel-lined proofing baskets. Preheat the oven to 500°F with the Dutch oven, lid on, inside on the center rack. When ready to bake, turn one of the loaves out onto a piece of parchment, score, and use the parchment to carefully lower it into the hot Dutch oven. Place the lid on the baker and return to the oven. Immediately reduce the oven temperature to 475°F. Bake for 20 minutes, remove the lid, lower the temperature to 450°F, and allow the loaf to finish baking, uncovered, for the final 20 to 25 minutes. Remove the bread and transfer to a wire rack to cool completely. Return the empty Dutch oven and lid to the oven for about 20 minutes before loading the second loaf. The second loaf can rest, covered, at cool room temperature or in the refrigerator while the first one bakes.

2. **To mix the dough:** Add the soaker and the levain to the autolyzed dough and stir on low speed to combine. Once the dough is mostly homogenous, switch the mixer to medium speed and mix until the dough is strong and elastic and completely pulls free of the bowl, about 4 to 8 minutes. The dough will still be sticky.
3. After mixing, transfer the dough to a lightly greased bowl or container (a 4-quart dough-rising bucket works well), cover, and place in a warm spot (70°F to 75°F) to rise. *Note: The dough will rise for 2 ½ to 4 hours. During the rise, you'll perform a bowl fold at 30, 60, and 90 minutes.*
4. **After 30 minutes, perform a bowl fold:** With a wet hand, stretch the dough upwards from the side, and press into the middle to seal. Repeat this motion six to eight times, until you've made a full circle around the container and the dough resists stretching. Repeat the bowl fold at 60 and 90 minutes, for a total of three bowl folds.
5. After the last fold, allow the dough to rise for another 1 to 2 ½ hours, until the dough is light and marshmallowy, with bubbles on its surface.
6. **To divide the dough:** Once the dough has risen, lightly flour the top of the dough, then transfer it to lightly floured work surface and divide into two equal pieces, about 830 grams each.
7. Reshape the dough into loose rounds. Place seam-side up on a lightly floured surface and cover with a towel to rest for 15 to 20 minutes.
8. **To shape the dough:** Gently shape the dough into pan loaves and place in lightly oiled 9" x 4" half-Pullman loaf pans (see "tips," below for instructions on adding an oat crust). Cover and refrigerate for 12 to 18 hours.

Day Three

1. **To bake the bread:** Preheat the oven to 500°F for 1 hour with a baking stone or steel on the center rack.
2. **Prepare to add steam to your oven as follows:** Place an empty cast iron skillet on the oven rack below the stone or steel. If possible, adjust the pan so that it isn't directly under the stone, making it easier for steam to reach the baking bread.
3. Remove the chilled loaves from the refrigerator. Quickly score with a pair of scissors or a lame and place in the oven. Once you've placed the bread in the oven, pour about 1 cup water into the cast iron skillet. Steam will billow from the pan upward to envelop the baking bread; be sure to wear good oven mitts to shield your hands and arms. Quickly close the oven door to trap the steam.
4. Load the bread into the oven and reduce the temperature to 475°F, and bake for 20 minutes. After 20 minutes, reduce the heat to 450°F, and bake until dark brown and crusty, an additional 20 to 25 minutes. As soon as possible, turn the loaves out of the pans and onto a wire rack to cool completely before slicing.
5. **Storage information:** Wrap the bread loosely and store it at room temperature for up to several days; freeze for longer storage.



Chocolate Sourdough

YIELD: 2 LOAVES

- Despite the addition of cocoa and semisweet chocolate, this chocolate sourdough bread is more savory than sweet. Its deep roasted coffee notes and slight bitterness make it perfect to toast and spread with butter and marmalade or whipped ricotta and raspberry jam.

INGREDIENTS

Stiff levain

216 grams (1 ¾ cups plus 1 tablespoon) King Arthur Unbleached Bread Flour

143 grams (½ cup plus 2 tablespoons) water, at room temperature

22 grams (1 ½ tablespoons) ripe (fed) sourdough starter

Dough

463 grams (2 cups plus 1 tablespoon) water, warm*

450 grams (3 ¾ cups) King Arthur Unbleached Bread Flour

58 grams (½ cup) King Arthur Whole Wheat Flour

36 grams (¼ cup plus 3 tablespoons) Dutch-process cocoa, dark preferred

14 grams (2 ¼ teaspoons) table salt

200 grams (1 cup plus 3 tablespoons) semisweet chocolate chips or semisweet chocolate wafers, roughly chopped (around 60% cocoa content)

*See "tips," at the beginning of the workbook for details about the liquid temperature.

INSTRUCTIONS

Day One

1. **To make the levain:** The evening before you want to mix the dough, in a large bowl, combine all the levain ingredients and mix until no dry patches remain, then knead in the bowl by hand until smooth. Cover and let stand at room temperature overnight, 12 to 16 hours.

Day Two

1. **To make the dough:** Add the warm water to the levain, then squeeze the preferment through your fingers to break it up. Next, holding your hand in a clawlike position, vigorously mix the levain into the water until well combined. The mixture will look like lumpy pancake batter. Add the flours, cocoa, and salt and mix well until no dry spots remain. Once you've mixed the dough, cover the bowl and let the dough rest for 20 minutes.
2. **Perform a bowl fold:** Using a wet hand, grab a section of dough from one side of the bowl, then lift it up and press it into the center. Repeat this motion 8 to 12 times, grabbing a new section of dough each time until you've made a full circle around the bowl. Round out the dough by cupping your hand and applying pressure toward the bottom of the dough, forcing it into the bottom and side of the bowl to create tension. Cover and let it rest for 20 minutes.
3. Perform a second bowl fold until the dough resists stretching, round out the dough, then cover and let rest for 20 minutes.

4. Moisten a 20" square area of your work surface by dipping your hand in water and spreading it across the surface. (Using water, rather than flour, ensures that no white streaks appear in the final bread.) Use a bowl scraper to ease the dough onto the moistened area and then stretch and pat it into a 16" square. Evenly sprinkle the chips or chopped chocolate over the dough.
5. Fold the dough like a business letter by first folding the left side toward the right, then the right side over the left so you have a rectangle that's about 16" x 4" with a short side facing you. Beginning at the top, roll up the dough; when you reach the end, pinch the seam and roll the log back and forth to develop some surface tension.
6. Return the dough to the bowl and let it rise, covered, for 1 hour.
7. Uncover, perform a coil fold, stretching two or three times, until the dough resists stretching, then cover the bowl and let the dough rest until it is noticeably risen and marshmallowy, 1 to 1 ½ hours.
8. Use a bowl scraper to ease the dough onto a lightly floured work surface. With a bench knife or sharp kitchen knife, divide the dough into two equal portions (each about 800 grams). Gently preshape the dough into rounds, then place it seam-side down on the work surface, cover, and let it rest for 20 minutes.
9. Heavily dust two cloth-lined 9" round or oval proofing baskets (brotforms) with flour.
10. Shape the dough into boules or bâtards and transfer to the proofing baskets, seam-side up. Cover and let them rest at room temperature for 1 to 1 ½ hours, then transfer to the refrigerator and chill overnight. At the end of this slow rise, the dough should feel light and marshmallowy and when pressed with a floured finger, a small impression should remain.

Day Three

1. **To bake:** Arrange racks in the center and bottom thirds of the oven. Preheat the oven to 475°F with a baking stone or steel on the center rack and an empty cast iron skillet on the lower rack. If possible, adjust the stone and pan so that the skillet isn't directly under the stone, making it easier for steam to reach the baking bread.
2. Turn each loaf out of its proofing basket onto a sheet of parchment. Tuck in or remove any pieces of chocolate that are visible on the surface of the dough; otherwise, they might burn. Use a baker's lame or razor blade to score the tops of the loaves.
3. Using a baker's peel or an inverted baking sheet, transfer the loaves (still on the parchment) into the oven, placing them on the stone or steel side by side, and pour about 1 cup of warm water into the skillet. Steam will billow from the pan upward to envelop the bread; be sure to wear good oven mitts to shield your hands and arms. Quickly close the oven door to trap the steam.
4. Bake the loaves for 20 to 25 minutes, then reduce the oven temperature to 450°F and continue baking until the loaves are deeply browned, the crust is firm, and the internal temperature registers 210°F, 15 to 20 minutes longer.
5. Let the bread cool completely on a wire rack before slicing.
6. **Storage information:** Wrap the bread loosely and store it at room temperature for up to several days; freeze for longer storage.



Bacon Date Fougasse

YIELD: 2 FOUGASSE

- In this twist on the classic decorative French flatbread, smoky bacon, sweet dates, and black pepper are incorporated into the dough. Those flavors, combined with a little whole grain flour and a bright sourdough preferment, yield a result that's as delicious as it is beautiful.

INGREDIENTS

Liquid levain

170 grams ($\frac{3}{4}$ cup) water, at room temperature

33 grams (2 tablespoons) ripe (fed) sourdough starter

144 grams (1 cup plus 3 tablespoons) King Arthur Unbleached All-Purpose Flour

21 grams (3 tablespoons) King Arthur Pumpernickel Flour

Inclusions

227 grams (8 ounces) thick-cut smoked bacon

75 grams ($\frac{1}{2}$ cup) dates, seeded and chopped into $\frac{1}{2}$ " pieces

1 gram ($\frac{1}{2}$ teaspoon) black pepper

Dough

153 grams ($\frac{3}{4}$ cup) water, lukewarm*

200 grams (1 $\frac{1}{2}$ cups) King Arthur Unbleached All-Purpose Flour

62 grams ($\frac{1}{2}$ cup plus 1 tablespoon) King Arthur Whole Wheat Flour

10 grams (1 $\frac{1}{2}$ teaspoons) table salt

Shaping and finishing

18 grams (2 tablespoons) cornmeal, for dusting

bacon fat (reserved from above), flaky salt, and black pepper, for garnishing (optional)

*See "tips," at the beginning of the workbook for details about the liquid temperature.

INSTRUCTIONS

Day One

1. **To make the levain:** In a small bowl or 2-quart container, mix the water and the sourdough starter, stirring to break up the starter. Add the flours and stir until no dry spots remain. Cover and set aside to rise at room temperature for 10 to 16 hours.

Day Two

1. **To prepare the inclusions:** Preheat the oven to 400°F. Arrange the bacon in a single layer on a parchment-lined baking sheet. Bake for 10 to 15 minutes, until cooked but still pliable. Drain, reserving the grease, and let cool. Measure out 80 grams ($\frac{2}{3}$ cup) and chop into $\frac{1}{2}$ " pieces. (Any leftover bacon is a baker's snack.)
2. Place the dates in a small bowl, cover with boiling water, and steep until softened, about 5 minutes. Drain and then set aside.
3. **To make the dough:** In a medium bowl or 6-quart container, combine all the dough ingredients and stir — with a spatula, bowl scraper, dough whisk, or your hands — until the mixture is thoroughly combined and homogeneous; there should be no dry patches or lumps. Cover the bowl and set it aside for 15 to 30 minutes.
4. Add the inclusions. Place the bacon, dates, and pepper on top of the dough and use a wet hand to press, pinch, fold, or knead until they are distributed and the dough is mostly homogenous. Scrape down the sides of the bowl and set the dough aside to rise for 30 minutes.

5. **Perform a lamination fold:** Dump the dough onto a lightly moistened work surface and gently stretch it into a 14" square. Starting with one side, fold the dough as you would a letter, bringing it in one-third and folding the other side over it. Roll the dough up tightly lengthwise, stretching to create surface tension, and return to the bowl.
6. Cover the dough and place in a warm spot to rise for 2 hours, until the dough is risen and puffy but not doubled in size.
7. On a lightly floured surface, gently divide the dough in half (about 460 grams each). Gently preshape the dough into two rounds. Place seam-side down on a floured surface or baker's linen, then cover and allow them to relax for about 15 minutes.
8. Working with one piece of dough at a time, turn the round seam-side up on a lightly floured work surface. Shape the dough into a triangle by folding the edge of the round closest to you towards the center. Press gently to adhere. The resulting straight edge will form the base of the triangle. Next, fold each side towards the center, overlapping slightly, making a point at the top. Adjust as necessary to make a triangular shape with pointy tips. Press the pieces gently to adhere. The finished triangle should measure roughly 6 $\frac{1}{2}$ " to 7" on each side. Repeat with the second piece of dough.
9. Place the shaped pieces, seam-side down, on a flour-dusted baker's linen or tea towel. Cover the loaves and allow them to rise in a warm spot for 1 to 1 $\frac{1}{2}$ hours, until a small indentation remains when pressed with a floured fingertip.
10. To create the final shape, use a bench knife or 3"-wide metal spatula to cut through the dough down the midline of the triangle, starting 1" from the top and ending 1" from the base of the triangle. Then make three cuts at a 45° angle to the initial cut, each measuring roughly 3" in length. Gently stretch the triangle to open the cuts and confirm that they pass fully through the dough.
11. Place the shaped fougasse on a cornmeal-dusted piece of parchment, adjusting so that the slits open and the fougasse stretches to its final size with 8 $\frac{1}{2}$ " sides. Repeat with the second piece of dough. Cover and allow to rest for 30 to 45 minutes, until slightly puffy.
12. **While the loaves rise, prepare the oven:** Arrange racks in the center and bottom thirds of the oven. Preheat the oven to 475°F with a baking stone or steel on the center rack and an empty cast iron skillet on the lower rack. If possible, adjust the stone and pan so that the skillet isn't directly under the stone, making it easier for steam to reach the baking bread.
13. Using a baker's peel or an inverted baking sheet, transfer the loaves (still on the parchment) into the oven, placing them on the stone or steel side by side, and pour about 1 cup of warm water into the skillet. Steam will billow from the pan upward to envelop the bread; be sure to wear good oven mitts to shield your hands and arms. Quickly close the oven door to trap the steam.
14. Bake for 20 to 25 minutes, until deep brown.
15. While the loaves bake, melt 2 tablespoons (28g) of the reserved bacon fat.
16. Remove the loaves from the oven and, while still warm, brush all over with the bacon fat. Sprinkle with flaky salt and freshly ground black pepper to taste. Transfer to a wire rack to cool slightly, then serve warm or at room temperature.
17. **Storage information:** Store at room temperature, lightly wrapped, for a day or so; freeze for longer storage.



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