



# Pain au Levain

**YIELD: 2 BOULES**

*With our Bread Steel and Round Baking Shell, you can bake these crusty, high-rising loaves without having to maneuver a hot Dutch oven or navigate billowing steam.*

## INGREDIENTS

### LEVAIN

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

½ cup (76g) water, 65°F-70°F

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

### DOUGH

2 cups plus 2 tablespoons (482g) water, 75°F-80°F

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

½ cup (53g) King Arthur Pumpernickel Flour

1 tablespoon (18g) table salt

## INSTRUCTIONS

1. **For the levain:** Mix then knead together all ingredients to make a smooth, stiff dough. Cover and let rest at room temperature for 12 hours, until doubled in size.
2. **For the dough:** Pour water into bowl of stand mixer fitted with dough hook. Tear levain into small pieces and add to mixer. Add remaining ingredients and mix on low for 2 minutes, until cohesive.
3. Cover and let rest for 30 minutes, then knead for about 2 minutes on low. Dough will be quite sticky.
4. Cover and let rise for 1 hour. Fold dough over itself a couple times to gently deflate. Re-cover and let rest for 1 hour.
5. Gently deflate dough on a lightly floured surface and divide in half (700g each). Preshape into rounds, cover, and set aside for 20 minutes.
6. Generously dust 2 lined round brotforms with Pumpernickel Flour.
7. Shape dough into boules, then place seam-side up in brotforms. Cover and let rise for 2 hours at room temperature or refrigerate for up to 24 hours.
8. An hour before baking, preheat oven to 500°F with a Bread Steel on center rack.
9. Turn one loaf out onto a piece of parchment and slash with a lame. (While first loaf bakes, keep second refrigerated or at cool room temperature.)
10. With help of parchment, carefully transfer loaf to hot steel and cover with Round Baking Shell.
11. Immediately reduce oven temperature to 450°F and bake for 20 minutes. Remove shell and bake uncovered for 15-20 minutes, until deep golden brown. Transfer bread to a rack to cool completely.
12. Repeat baking process with second loaf.