

Classic Miche

YIELD: 1 LARGE LOAF

A large country-style loaf made with sourdough culture and a mixture of all-purpose and whole grain flours, a miche can be served at breakfast, lunch, and dinner all week long.

INGREDIENTS

PREFERMENT

1¼ cups (141g) King Arthur Whole Wheat Flour

½ cup (113g) water, room temperature

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

DOUGH

2 cups plus 1 tablespoon (468g) water

3½ cups (420g) King Arthur Unbleached Bread Flour

¾ cup (71g) King Arthur Pumpernickel Flour

½ cup plus 2 tablespoons (71g) King Arthur Whole Wheat Flour

1 tablespoon (18g) table salt

1 tablespoon (21g) honey

INSTRUCTIONS

1. **For preferment:** Mix together all ingredients in a medium bowl. Cover and let rest at room temperature for 12-18 hours; overnight works well.
2. **For dough:** In a stand mixer fitted with dough hook, add water and flours and mix until combined. Scrape down bowl, then add preferment, salt, and honey but do not stir. Cover and let rest for 2-4 hours.
3. After the rest, turn mixer to medium-low and mix until ingredients are incorporated, 2-3 minutes. Increase speed to medium, mixing until dough cleans bowl and smooths out, 4-6 minutes.
4. Transfer dough to a greased 2-quart Standard Dough-Rising Bucket and fold it over onto itself a few times to form a tidy round. Cover and let rise in a warm spot for 1 hour.
5. With a wet hand, grab a section of dough from one side, lift it up, and press it down firmly into the middle. Repeat 8-12 times, working your way around the bucket.
6. Cover container and set aside to rise until it's grown in volume by 1½ times, about 1½ - 2 hours.
7. Transfer dough to a well-floured surface. Repeat folding motion from step 5 but work around the dough twice for a total of 15-20 stretches.
8. Dust a 9" Brotform and Liner with whole wheat flour. Place dough in brotform seam-side up and let rise, covered, for 1-1½ hours, until light and almost marshmallowy.
9. An hour before baking, preheat oven to 475°F with a Baking Steel on middle rack and an empty cast iron skillet on rack below.
10. Invert risen dough onto a sheet of parchment and let rest for 15 minutes. Use a baker's lame to score loaf in desired pattern.
11. Transfer dough, still on parchment, to steel and carefully pour about 1 cup warm water into skillet. Quickly close oven door.
12. Immediately reduce temperature to 450°F and bake until loaf is dark brown, about 45 minutes.
13. Turn off oven and let bread rest inside for 10-15 minutes, until it reaches desired color.
14. Remove bread from oven and let cool completely before slicing.

