

Pain au Levain

	%	Weight English	Weight Metric	Volume
All Purpose Flour	100%	32 oz	910 g	6 ½ c
Water	69%	22 oz	650 ml	2 ¾ c
Levain	40%	13 oz	365 g	1 ½ c
Wheat Germ	2%	.65 oz	5 g	1 1/8 t
Salt	2.4%	.75 oz	22 g	1 T

Directions:

1. By Hand: Combine all ingredients in a large bowl just until it all comes together. Turn out on the table and knead for about 12 minutes.

Mixer: Combine all ingredients in the bowl and mix about 4 minutes on slow, 6 minutes on fast.
2. Cover and let rest for 15-30 minutes.
3. Check the window- if it's good, go to the next step. If it's not quite there, knead a few more minutes until you have a window.
4. Desired dough temp. 75-78° F.
 1. Cover and let ferment at room temp for at least 4 hrs or until you can leave an indentation with your finger.
 2. Divide dough in half, and gently form into rounds, cover and let rest 10 min
 3. Form into batards, place en couche or in floured baskets upside down, cover, and let proof for 2 to 3 hrs or until you can leave an indentation with your finger.
 4. Fill oven with steam before loading, score and load.
 5. Bake 35-40 min. in hot oven (450-470 F) or until golden to rosy brown