

SECOND-CHANCE SOURDOUGH

With this recipe, you give leftover or inactive levain a second chance. Levain may be a leavener first, but it also contributes flavor. This recipe uses inactive levain that you have frozen and thawed (see page 3-38). It will have little or no leavening power left—thus the addition of instant yeast. Ultimately, this is an inactive-preferment direct dough flavored with levain, evoking sourdough flavor in much less time.



TOTAL TIME Active 27 min Inactive 6 h 26 min	DDT 24-26°C / 75-78°F	DIFFICULTY Easy: mixing, shaping	Ovens ★Deck ★Home Combi Convection	YIELD / SHAPES 1 lg boule/ bâtard 2 sm boules/ bâtards 13 rolls
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INGREDIENTS	WEIGHT	VOLUME	%
① Water	315 g	1⅓ cups	65.63
Instant dry yeast	4 g	1½ tsp	0.83
② Inactive levain, thawed see page 3-38	195 g	¾ cup	40.63
③ Bread flour	480 g	3¾ cups	100
Wheat bran	10 g	1 Tbsp	2.08
Diastatic malt powder*	1 g	¼ tsp	0.21
④ Fine salt	12 g	2 tsp	2.5
Yield	~1.00 kg		

NET CONTENTS	Weight	%
Ingredients		
Flour	578 g	100
Water	413 g	71.45
Salt	12 g	2.08
Wheat bran	10 g	1.73
Yeast	4 g	0.69
Diastatic malt powder	1 g	0.17

Multiply the recipe by two for a miche.

Consume within 2-3 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages viii-xi.

*Diastatic malt powder (DMP) is recommended if you are cold-proofing your dough for more than 12 h. For more on DMP, see page 3-226.

GENERAL DIRECTIONS

		PROCEDURE	NOTES	TIME			
				active / inactive			
MIX	by hand*	combine ① in a bowl, and stir to dissolve yeast; stir in ②; add ③, and mix to a shaggy mass; autolyse 30 min; add ④, and mix until homogeneous; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Hand Mixing, page 3-116	5 min / 30 min			
	by machine*	combine ① in mixer's bowl; add ② and ③, and mix on low speed to a shaggy mass; autolyse 20-30 min; add ④, and mix on medium speed to medium gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Machine Mixing options, page 65	37-41 min			
BULK FERMENT	by hand*	4 h total; 6 folds (1 fold every 30 min after the first hour), 30 min rest after final fold; check for full gluten development using the windowpane test	see How to Perform a Four-Edge Fold, page 3-129, and Gluten Development, page 3-89	5 min / 4 h			
	by machine*	2½ h total; 2 folds (1 fold every hour), 30 min rest after final fold; check for full gluten development using the windowpane test		5 min / 2½ h			
DIVIDE/SHAPE	divide	lg boule/bâtard	sm boule/bâtard	roll	miche	see How to Divide Your Dough, page 3-136	0-7 min
		do not divide	500 g	75 g	do not divide		
	preshape	boule/bâtard	boule/bâtard	roll	boule	see shaping boules and bâtards, pages 3-152-155, and rolls, page 3-176	1-7 min
	rest	20 min	20 min	20 min	20 min		20 min
	shape	boule/bâtard	boule/bâtard	roll	boule		1-7 min
FINAL PROOF	27°C / 80°F 65% RH	1-1½ h	30-45 min	30-45 min	1-1½ h	see Final Proofing Methods, page 3-212	30 min-2 h
	21°C / 70°F	1-2 h	1-1½ h	1-1½ h	1-2 h		
SCORE		for scoring options, see page 3-230					30 s-1 min
BAKE		see Sourdough Baking Times and Temperatures, page 67					15-55 min

TOTAL TIME *Choose by hand or machine

by hand 32 min / 7¾ h
by machine 27 min / 6 h 26 min