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.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>WEIGHT</th>
<th>VOLUME</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>315 g</td>
<td>1½ cups</td>
<td>65.63</td>
</tr>
<tr>
<td>Instant dry yeast</td>
<td>4 g</td>
<td>1½ tsp</td>
<td>0.83</td>
</tr>
<tr>
<td>Inactive levain, thawed</td>
<td>195 g</td>
<td>¾ cup</td>
<td>40.63</td>
</tr>
<tr>
<td>Bread flour</td>
<td>480 g</td>
<td>3¼ cups</td>
<td>100</td>
</tr>
<tr>
<td>Wheat bran</td>
<td>10 g</td>
<td>1 Tbsp</td>
<td>2.08</td>
</tr>
<tr>
<td>Diastatic malt powder*</td>
<td>1 g</td>
<td>¼ tsp</td>
<td>0.21</td>
</tr>
<tr>
<td>Fine salt</td>
<td>12 g</td>
<td>2 tsp</td>
<td>2.5</td>
</tr>
</tbody>
</table>

**NET CONTENTS**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weight</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>578 g</td>
<td>100</td>
</tr>
<tr>
<td>Water</td>
<td>413 g</td>
<td>71.45</td>
</tr>
<tr>
<td>Salt</td>
<td>12 g</td>
<td>2.08</td>
</tr>
<tr>
<td>Wheat bran</td>
<td>10 g</td>
<td>1.73</td>
</tr>
<tr>
<td>Yeast</td>
<td>4 g</td>
<td>0.69</td>
</tr>
<tr>
<td>Diastatic malt powder</td>
<td>1 g</td>
<td>0.17</td>
</tr>
</tbody>
</table>

Yield ~1.00 kg

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**

**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

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

**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

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

**DIVIDE/SHAPE**

divide lg boule/bâtard sm boule/bâtard roll miche

do not divide 500 g 75 g do not divide

preshape boule/bâtard boule/bâtard roll boule

rest 20 min 20 min 20 min 20 min

shape boule/bâtard boule/bâtard roll boule

**FINAL PROOF**

27° C/80° F 65% RH 1–1½ h 30–45 min 30–45 min 1–1½ 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

**BAKE**

see Sourdough Baking Times and Temperatures, page 67

**YIELD / SHAPES**

1 lg boule/bâtard 2 sm boules/bâtards 13 rolls

**TIME**

active / inactive

MIX 5 min / 30 min

BULK FERMENT 5 min / 4 h

DIVIDE/SHAPE 0–7 min

FINAL PROOF 30 min–2 h

SCORE 30 s–1 min

BAKE 15–55 min

TOTAL TIME 32 min / 7¾ h

*Choose by hand or machine

Multiply the recipe by two for a miche.

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