


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

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		

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.

NET CONTENTS		
Ingredients	Weight	%
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.

GENERAL DIRECTIONS							TIME
		PROCEDURE				NOTES	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 by machine	32 min / 7¾ h 27 min / 6 h 26 min