

Leslie's Easiest Tartine Bread

Prep this bread the night before for fresh bread in the morning. Because it uses yeast the rise times are less than a traditional tartine bread.

Mix and Autolyse – 5pm

1. 200g of active starter (ideally 80/20 white:ww)
2. 700g warm water
3. 1 tbs yeast
4. 100g whole wheat flour
5. 900 g unbleached all-purpose white flour
6. 20g salt + 50g warm water



Method:

1. Add starter, water, and yeast to your large mixing bowl. Wisk to combine.
 2. Add white flour and whole wheat flour and mix with wooden spoon by hand until all the dry bits of flour are gone
 3. Cover your bowl with a towel, or if in a dry climate, plastic wrap and let autolyse for 30 minutes
 4. After 30 minutes, add 20g salt on top of the dough and slowly pour the remaining 50g of your 80°F water on top. Squeeze the dough with your hand to incorporate the salt throughout
 5. Now reach your hand under the dough and pull the side up and over onto itself. Continue to do this as you spin the bowl; grab, pull, and push. Do this just until the dough comes together and becomes super sticky. Generally, this will only be between 5-10 turns
- Transfer your dough to your plastic or glass container, set a timer for 30 minutes

Bulk Fermentation

At this stage, we want to do four sets of turns, plus 1 – 2 hours of rest on the counter. A “turn” consists of reaching under your dough, grab the bottom and pull up the dough on top of itself. Do this four times, one of each side of your container (if it’s square, that is). Additionally, you want to do this rather vigorously. The stretch up and down on itself is what gives the dough strength.

1. 6:15 – Turn 1
 2. 6:45 – Turn 2
 3. 7:15 – Turn 3
 4. 7:45 – Turn 4
- 8:15-9:15– Rest on Counter

Pre-Shape – 9:15 P.M.

When the dough has risen about 20-30%, and you see a bunch of little air pockets throughout, it's ready for pre-shaping. Take the dough out of the container onto your *unfloured* work surface.

Sprinkle some flour on top of your dough and divide into two halves. Take a half, flip it over and pull each of 4 edges from under onto the top. Then, flip the folded dough over, so the seam is on your work surface. You want to form loose boules here by using your hand and your dough knife. Your work surface grabs the bottom of the dough slightly as you spin the dough around to make a little ball. Repeat with the other half and cover (I cover with two inverted mixing bowls) for 30 minutes.

Shape – 9:50 P.M.

The resting dough should have spread out, but not quite into a pancake shape. If it has formed a pancake, you can strengthen it by pre-shaping one more time and waiting another 40 minutes.

Flour the top of one of the boules and flip it over with your lightly floured hand and dough knife. Take the part of the dough that's closest to you and fold it up and over in half. Take the part that's to the right, stretch it out as far as it will stretch, and fold it up and to the left. Repeat with the left side and the side of the dough farthest from you. Then take the edge that's closest to you, pull it up and over again towards the back. When performing this last motion, you will lift the entire dough up and over until the seam side is now down on your work surface.

Spin the dough using your two hands to shape into a boule. As you slightly pick up the dough and spin it, the bottom snags the unfloured work surface and creates tension. I do this several times to create a very taught surface on the top of the boule. Sometimes small air bubbles will be visible.

Proof – 10 P.M.

Place towels into small mixing bowls and dust with white rice flour. These bowls will hold the dough as they proof in the fridge overnight. Take your taught boules and place them into the floured bowls with the seam *up* facing you. Cover the top with a small piece of parchment paper and fold the towels over the dough. OPTION: Proof on counter for 90 minutes and bake immediately.

Score + Bake – Next morning, or after 90 minute proof time.

Gather your tools:

1. Thin sharp knife or blade for scoring
2. Parchment paper
3. Dutch oven or heavy pot with tight fitting lid.

Pizza stone or heavy baking sheet.

In the morning you first want to get your oven ready. I place the rack in the middle of the oven with a pizza stone on top. Place your dutch oven or heavy pot and lid on the stone or sheet. The stone isn't necessary, but I've noticed much more consistent baking with it absorbing the heat for 1 hour. Turn your oven on to 500°F and let it preheat for 30 minutes. I bake this dough **straight from the refrigerator**, no warmup time is necessary. Take one of your loaves out of the fridge, grab a large piece of parchment paper and place on top of the bowl and invert the whole thing quickly to get the dough out of the bowl and onto the paper. Get your knife out and score the top of the loaf to allow the bread to expand while rising in the oven.

Quickly take out the pot or dutch oven and drag in the parchment paper and dough. Cover and return to oven immediately.

Turn the heat down to 450°F and cook for 20 minutes. After this time, open the oven and remove the lids, bake for an additional 20 minutes. close the oven, and cook for an additional 35 minutes at 440°F. The crust should be nice and dark brown. Cool on wire racks for at least 30 minutes, or longer if at all possible.

Simple starter recipe:

Combine 100g warm water and 100g whole wheat flour in a glass jar. Mix well, cover loosely, let sit for 24 hours in a warm area. For the next 3-4 days, weigh out 50 g starter, 50 g white flour, and 50 g warm water, mix well and let rest 24 hours. For the next two days repeat this process twice daily. Once your starter is bubbling and smells slightly acidic it is ready to use. It should nearly double in volume within a few hours of being fed and then will likely settle again. Place in fridge and feed weekly. If you plan to bake more than once per week you may want to keep a couple of jars going from days 4 onwards.

Before baking, make sure you keep at least 50 g of your original starter to feed and keep. If you do not have enough, feed it without discarding and let it sit for at least 3-4 hours before dividing and using.