



# Pan Bagnat Bread

SERVINGS MAKES TWO 450G MINI BOULES (OR ONE 900G HEFTY BOULE)

1 Sift the whole-wheat flour through a fine mesh sieve. Discard the bran in the sieve or save for another use. Measure out 50g of the sifted whole wheat flour and discard or save the remainder for another use.

2 Place the flours, salt, yeast, and diastatic malt powder (if using) in a medium bowl and whisk to combine. Place the water in a large bowl. Add about 1/4 of the flour mixture and whisk until uniform. Add the remaining flour mixture and stir with a dough whisk or knead in the bowl by hand until no dry flour remains. Cover and let rest 30 minutes.

3 Using lightly-moistened fingertips, fold the dough over itself by gently lifting and folding the edge of the dough toward the center. Rotate the bowl slightly and repeat folding. Rotate the bowl and repeat folding until you can no longer easily stretch the edge of the dough, 6 to 8 times total.

4 Cover the bowl and let rest until slightly less than doubled in volume, 60 to 90 minutes longer. Cover the dough tightly and refrigerate for 12 to 48 hours.

5 Remove the container from the fridge and allow the dough to warm up until just cool to the touch (between 50° and 55°F), about one hour.

6 Flour the top of the dough and turn it out onto a lightly-floured surface. Divide it into two roughly equal pieces (about 460g each). Gently form the pieces into rounds, cover, and let rest seam side down for 20 minutes.

7 Generously dust two lined round bannetons or towel-lined large bowls with flour or rice flour.

8 Shape the loaves into tight rounds (boules), place them seam side up into the prepared bannetons and cover. Let proof at room temperature until puffy, expanded by about 1/3, and a poke with a fingertip leaves an indent that slowly springs back, 60 to 120 minutes. While loaves proof, set an oven rack to middle position, set a baking stone or steel on the rack, and heat the oven to 475°F (245°C).

9 Place a 20- by 16-inch sheet of aluminum foil on a counter and center a 16- by 12-inch sheet of parchment over it. Invert one loaf onto the center of the parchment. Using a lame, score the loaf with a shallow crosshatch pattern. Cover the parchment paper with an overturned disposable aluminum 17-

75g (2/3 cup) **whole-wheat flour**

465g **high-protein all-purpose flour**

375g **water**

1g (1/4 teaspoon) **diastatic malt powder**

4g (1 teaspoon) **instant yeast**

11g (2 teaspoons **fine**) **salt**

## OVERALL FORMULA

95% **high-protein all-purpose flour**

5% **sifted whole wheat flour**

73% **water**

2.1% **salt**

0.75% **instant yeast**

0.25% **diastatic malt powder**

by 13-inch roasting pan, then crimp the edges of the foil around the edges of the pan. Gently slide a pizza peel under the foil and transfer the packet to the oven. Bake for 10 minutes.

10 Using the peel, transfer the packet to a cooling rack. Using tongs and your hands, very carefully uncrimp the foil (*warning: there'll be a burst of steam at first!*) and remove the roasting pan. Slide pizza peel under the parchment and transfer the loaf back to the oven. Bake until the loaf is deep golden-brown, 10 to 15 minutes longer.

11 Repeat steps 9 and 10 with the remaining loaf.

12 Allow the loaves to cool for at least 1 hour before serving.

- *If you have high-extraction flour, you can skip step 1 and use 50g of it in step 2 instead of the sifted flour.*

- *If a high-protein all-purpose flour like King Arthur all purpose is unavailable, use bread flour instead.*

- *Diastatic malt powder is an enzyme used to promote browning in cold -fermented doughs. It can be sourced from bakery supply stores online. Be sure to get **diastatic** malt powder; sweeteners like malt sugar, malt syrup, and malted milk powder are **not** appropriate substitutes. If unavailable, leave out.*

- *Since these rolls—unlike baguettes—fit in most baking vessels, feel free to skip the foil pan and baking stone and bake them in your Dutch oven of choice. Both methods work equally well.*

- *If you want to make one large boule, bake for 15 minutes covered then lower the oven temperature to 450°F (230°C) and bake uncovered for 20 to 30 minutes.*