Sourdough Country White Bread

Makes 2 - 1.25 # loaves

12.5 oz water room temperature

6 oz mature starter

19.5 oz all purpose flour

0.5 oz wheat bran

0.5 oz salt

In the bowl of a standing mixer, blend all ingredients except salt on low speed using a dough hook for 4 minutes, till the dough is combined. Let it rest for 20 minutes covered. Add the salt, and mix for an additional 2 to 3 minutes.

Place the dough in a covered container, and proof for 45 minutes. Open the container and pull the left edge over the mass of dough toward the right, pressing down slightly. Repeat for the right, top and bottom of the dough. Then flip the dough over. Proof for an additional 45 minutes, and repeat the same process, called a *fold.*

Divide your dough into 2 pieces, 1.25# each. Shape each into a ball and place in a proofing container. A bowl or basket lined with a flour dusted linen tea towel works nicely. If your kitchen is cool, you may consider leaving the proofing loaves at room temperature for an hour. Place the baskets in plastic bag and refrigerate overnight, up to 24 hours.

Baking: If there is a lightbulb in your oven, remove it! Preheat your oven to 500°. Place a pizza stone in the oven and heat for 45 minutes. Remove the baskets containing your dough from the refrigerator and bring to room temperature. Place a rimmed baking sheet on the oven floor. Have 1 cup of ice cubes ready.

Once the dough has come to room temperature, invert your dough ball onto a parchment lined baking sheet. Score the top of the dough with a large X using a serrated knife. Reduce the oven temperature to 450 °. Open the oven and slide the parchment and dough onto the pizza stone, and dump the ice cubes onto the rimmed baking sheet. Quickly close the oven door. Bake for 15 minutes. Open the door carefully to avoid steam, and rotate the loaf on the stone. Bake for an additional 10 to 15 minutes, till nicely browned and the loaf has a hollow sound when you tap on the bottom. The loaf should register 192° on an instant read thermometer.