

# DATE & PECAN SOURDOUGH LOAF

YIELD: 2 loaves | TIME: Prep Time: 48 hours ,Total Cook Time: 40 Minutes



## WHAT YOU NEED:

### LEVAIN

55g Active Sourdough Starter  
45g Whole Wheat Flour  
40g White Flour  
80g Warm Water  
Pinch of Dried Yeast

### DOUGH

750g Bread Flour  
250g Whole Wheat Flour  
700ml Warm Water  
50ml Water mixed with 21g  
Fine Salt

12 Medjool Dates, pitted and  
finely chopped  
160g Pecans, finely chopped

### TOOLS

[Baker's Scale](#)  
[Challenger Bread Pan](#)  
[Bench Knife](#)  
[Oven Gloves](#)  
[Proofing Box](#)  
[Starter Jars](#)  
[Mixing Bowls](#)  
11 Inch Batard Bannetons  
[Dough Covers](#)  
[Lame](#)  
[Pre-Cut Parchment Paper](#)

## PREPARATION:

### STEP 1: MAKE THE LEVAIN (DAY 1)

Make your levain by mixing all the ingredients together in your starter jar and leave overnight loosely covered in a warm area of your house.

### STEP 2: MIX THE DOUGH (DAY 2)

In the morning, add your levain, flours and water into your Proofing Box. Mix with your hands to create a shaggy ball of dough and cover with the lid. Leave in a warm area of your house or leave your light on inside your oven to rest for 25 minutes.

Once rested, the dough should feel a little softer and malleable to the touch. Add the salt water over the dough, and squeeze the dough with your hands to evenly distribute. Gently knead for a couple of minutes before covering and resting the dough for another 25 minutes.

Remove the lid and do a series of 4 stretch and folds. Grab a corner of the dough and stretch it over itself as far as the dough will allow without breaking and repeat for the remaining 3 corners. Place the lid back on and put the box back into your warm area or oven with the light on. Repeat this 5 times (20 minutes apart). The dough at this point should be very stretchy.

### STEP 3: DIVIDE AND FILL THE LOAVES

Lightly dust your work surface with flour and turn out your dough from the box. Tuck and fold the dough to create one large ball of dough. Using your Bench Knife, divide the dough into two equal pieces.

On a clean and slightly damp work surface, turn out one of the dough balls. Gently tug each corner of your dough out to as thin as you can without tearing into a large rectangle. You want to almost be able to see through it without it ripping. This technique is called a lamination method. Sprinkle your chopped dates and pecans over the surface of the dough.

### STEP 4: SHAPE THE LOAVES

Carefully fold the dough back over itself like a letter, and then roll it up from the short side. Shape each loaf into a batard before placing into 11-inch Bannetons lightly dusted with rice flour, seam side facing up. Cover in a with Dough Covers and place into the fridge for a minimum of 8 hours-overnight. *recipe cont'd on next page.*

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### STEP 5: BAKE THE LOAVES (DAY 3)

When you are ready to bake, place your Challenger Bread Pan on middle rack of your oven, and preheat to 500°F.

Turn the first loaf out onto a sheet of Pre-Cut Parchment Paper. Using a sharp lame, slice in one swift movement (around ½ inch depth). Remove your Challenger Pan from the oven and load the loaf (still on the parchment) into the base of the pan. Bake covered for 20 minutes.

After the covered portion of the bake, reduce the heat to 450°F and remove the lid of the pan. Bake for 18-20 minutes until you have achieved a deep dark red brown color. Remove from the oven and repeat the process with the second loaf. Allow to cool for 1 ½ hours before slicing.

