

MINI-PULLMAN SOURDOUGH BREAD

(adapted from [Elaine's master recipe](#))

225g white flour

25g whole-wheat flour

40g sourdough starter at 100% hydration

175g water

5g salt

Lay a piece of parchment paper in the mini-loaf pan with a little overhang to make it easier to pull the baked bread later. Reserve.

Mix all ingredients for the dough in a medium-size bowl. Cover and let sit at room temperature for 1 hour.

Do a series of foldings every 45 minutes or so until you reach 5 hours bulk fermentation (so do folds for 4 more hours, don't worry about timing, try to make 4 more cycles of folding. Shape it loosely as a ball, and place in the mini-loaf pan. Cover with plastic and place in the refrigerator overnight. It should fill a little more than half the volume of the pan.

Next morning, heat the oven to 425F. When it reaches that temperature, remove the plastic cover, shut the pan with the metal lid, and bake for 30 minutes. Open the lid, and leave in the oven for another 5 to 10 minutes.

Cool in the pan for 5 to 10 minutes, and invert to remove the bread. Cool completely on a rack before slicing.