***POILANE-STYLE BREAD***
*(adapted from several sources)*

for the fermented sourdough component:
200g water
120g sourdough starter (at 100% hydration)
240g whole-wheat flour

for the dough:
275g water
85g light rye flour
170g spelt flour
250g bread flour
12g salt

If you have a chance to turn your regular sourdough into a rye-based, you can do that by feeding it for about 3 days with rye flour instead of regular white flour. If you don't have any, just use your regular sourdough.

In the evening, mix all the ingredients for the fermented component in a medium-size bowl. Leave it at room temperature for 12 hours. It won't rise much, but you should notice fermentation next day.

On the morning of the next day add the water to your starter and mix well. Add all the flours and salt and knead with the KitchenAid for about 3 minutes. Remove from the KitchenAid, place in a large bowl, and leave at room temperature for 90 minutes. Knead by hand for a couple of minutes at the 30 minute and 90-minute mark. Cover and place the dough in the fridge overnight.

Remove the cold dough from the fridge, form into a ball, and place in a lightly floured banneton, with the seam side up. Leave at room temperature for 5 to 6 hours. Heat the oven to 450F, invert the dough on parchment paper, score the surface and place in a Dutch oven, with the lid on. Bake for 30 minutes, remove the lid, and bake for further 20 to 25 minutes.

Allow the bread to cool completely before slicing, preferably overnight.