

Sourdough Tin Loaf



Ingredients

Levain

15 g sourdough starter
15 g plain flour approx 10% protein
15 g water

Dough

450g plain flour
50g unsalted butter
30g caster sugar
100g whole milk
200g water
10g salt

Method.

Make the levain – the night before

Mix 15g sourdough starter, 30g all-purpose flour and 30g water in a tall glass container.

Leave it to ferment overnight at around 25°C

Autolyse – morning

In the bowl of your standmixer, mix 450g all-purpose flour, 30g caster sugar and 10g salt with the paddle attachment until it's combined.

Add 200g of water and 100g of milk and mix until combined.
Cover with a damp dish towel and let sit for 30 minutes.
While the dough is auto-lysing cube 100g of butter and leave it to come up to room temperature.

Mix dough

After the 30 minutes are up add the entire levain on the top of the dough and mix it in using a dough hook. It shouldn't take more than a couple of minutes.
Then put in a couple of cubes of butter and mix them in.
Keep going until you have no more butter.
Cover the bowl and let it rest for 30 minutes

Bulk fermentation

Do 3 sets of stretch and folds spaced out by 30 minutes.
At the end of the third set, do a windowpane test to check gluten development and add more sets as needed.
Then put the dough in a bulking container and let it sit until it's grown about 25-50%. About 2-4 hours.

Pre -Shaping

Divide and pre-shape
Then grab the dough and put it on your unfloured kitchen counter.
Shape it into a round using your bench scraper and leave for 15mins to rest

Final shape

Grease the tin with butter or olive oil.
Lightly flour your counter and flip a round onto the flour.
Degas the dough and tease it out into a rectangle.
Pull the bottom of the dough out and fold it up about a third.
Then repeat from the left and the right side.
Roll the dough up tightly so that the seam ends up underneath the loaf.
Move the loaf to the tin.

Final rise

Then let the dough ferment somewhere warm until it's grown about 50-75%. In the pullman tin it should be about 1 inch/2.5 cm from the edge.
When you can see the dough is about ready heat your oven to 220°C/425°F.
If using an open pan, you should glaze the bread with an egg yolk mixed with one tablespoon of milk.

Bake the loaves

Add the bread to the oven and bake for about 35 minutes.
Then turn down the temperature to 190°C/375°F and bake for another 10-15 minutes until the bread registers 99°C/210°F on a probe thermometer.
Then take out of the oven and let it cool completely on a wire rack.