



### With Levain

Ingredients (g)	
250 Whole Wheat Flour	110g Levain
250 Bread or AP Flour	10 Salt (not iodized)

### Method

1. Mix flours; hand mix the flour with levain and **356g** of water
2. Let sit for 30 mins (autolyse)
3. Add **17g water** and salt, hand mix. Let sit for 45 mins
4. Stretch and fold dough 3x in 30 min increments
5. Shape dough, let rest for 30 mins, and shape again
6. Put dough in banneton or bowl; refrigerate for 24 hours
7. Preheat dutch oven in 500°F oven for 20mins, lower temperature to 450°F
8. Put bread in dutch oven, crease side down, sprinkle top with flour
9. Bake for 20mins with lid on, bake without lid for 15-18mins
10. Take bread out of dutch oven to cool for 2 hours before cutting

Recipe Credit: Steve Alston

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### With Yeast

Ingredients (g)	
200 Whole Wheat Flour	½ tsp Saf instant yeast
200 Bread or AP Flour	1.5 tsp Salt (not iodized)
300g Water	

### Method

1. Mix all ingredients together with 300 grams of water and knead it briefly in the bowl or on the counter to incorporate all the flour. If needed, add a few drops of water.
2. Let rest in floured banneton, covered to let rise for 1 ½ -2 hours
3. After it rises, put in refrigerator for 24 hours
4. Heat oven to 475°F, and preheat baking stone or dutch oven/pot with a lid
5. Turn out the bread on parchment, score the top, and transfer it to the hot stone or pot
  - a. Place a lid or bowl over the bread
6. Reduce heat to 450°F, bake for 30 mins with lid on
7. Remove the lid, bake bread until brown (15 mins)
8. Remove from stone or pot and let cool on a rack completely before slicing.

Recipe Credit: Deborah Madison

**GRAIN TRIALS ASSESSMENT SHEET Baker, Bakery, Location:**

Varieties/Source	Best Performers	Aroma	Crumb Taste	Crumb Texture	Crust Flavor	Volume (weight)	Loft (height)	Color 1-5
Emmer/BKW								
Einkorn/BKW								
Red Fife/BKW								
White Sonoran/BKW								
Khorasan/BKW								
Durum/BKW								

**Qualities to Assess**

Aroma: Sour, Grainy, Bold, Fruity

Crumb Taste:

1. Sweet / Dairy - Milk, Butter, Popcorn Butter
2. Sour / Fruity - Green Apple, Grapefruit, Lemon, Vinegar
3. Sour / Dairy - Fresh Cheese, Buttermilk, Plain Yogurt, Aged Cheese

Crumb Texture: Light, Airy, Heavy, Dense

Crust:

1. Roasted - Baked Onions, Chestnut, Dark Beer, Cheese Gratin
2. Fruity - Fig, Raisin, Stewed Fruit
3. Resinous - Coffee Beans, Vanilla Bean, Aged Balsamic Vinegar
4. Toasty - Malty, Popped Grains, Nutty
5. Sweet - Butterscotch, Toffee, Chocolate, Molasses

Color: 1=light, 5=dark

Other Notes:

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