

Pain à l'Ancienne (modified from The Bread Baker's Apprentice)

8	- 16 oz bâtard (18.3 oz dough loaf)	\$/unit 0.33
---	-------------------------------------	-------------------------------

Alternate use for batch

11.2	- 11 oz baguettes (13.1 oz dough)	0.23
29.4	- 4.4 oz Pizza (5 oz dough ball) - our favorite	0.09
4.1	- Focaccia (17"x12" pan)	0.65

Baker's Percentage	
9.9	Flour, Whole Wheat
90.1	Flour, White
79.2	Water
0.7	Yeast
2.0	Salt

Night before baking

Oz	Ingredient	Grams
8.00	Whole Wheat flour	227
72.80	White flour	2,064
64.00	Ice Water	1,814
0.56	Instant yeast (1 tsp=0.11 oz)	16
1.60	Salt	45

Mix, cover, & let ferment overnight in refrigerator
 Retrieve from cooler, warm to room temp
 Divide into loaves, 1.5-2 hrs slash (water dip for lame)
 Steam oven & bake
 Very wet dough but has excellent oven spring...so don't worry

*if doing pizza, bring dough out of refrigerator, place on heavily floured surface, and cut into 5-6 oz pieces. Use spray oil to coat, cover and let rise for about 2 hrs, then pat flat for pizza crusts...don't put too much on or they won't get crisp in oven. Covered and oiled, the dough balls will hold in refrigerator for up to three days. As an alternate storage method after sizing, put some olive oil in a plastic bag and then add a dough ball. Using the storage bag method, this dough freezes very well just remember to let warm and rise for two hours before using.

Total Batch Weights			Grams	Batch Costs
Total Flour	Ounces	Ingredient		
80.80	8.00	Flour, Whole Wheat	227	\$ 0.23
	72.80	Flour, White	2,064	2.05
	64.00	Water	1,814	-
	0.56	Yeast	16	0.23
	1.60	Salt	45	0.12

146.96 Total oz of dough

\$ 2.64 Total Batch Cost

\$ 0.33 16 oz loaf Cost

\$ 0.02 per oz of dough