

Oatmeal Pan Loaves

Makes two ~900g loaves. Adapted from Maurizio Leo's recipe, which itself was adapted from Chad Robertson's Tartine recipe.

Levain

12g sourdough starter
(100% hydration)
23g whole wheat flour
23g all-purpose flour
47g water

Oat porridge

167g quick oats
333g water
1 tbsp sourdough starter
(optional)
1 tbsp maple syrup
(optional)

Dough

200g bread flour or all-
purpose flour
467g whole wheat flour
500g water
17g salt

Instructions

1. Mix the oats and 333g water, and sourdough starter and maple syrup if using. Let stand at room temperature at least a few hours, or ideally overnight.
2. Prepare the levain. Let sit 5-8 hours, or until it reaches its peak rise.
3. About an hour before the levain reaches its peak, mix the ingredients for the dough, reserving some water (~50-100g). Do not add salt yet. Let stand an hour.
4. Add the levain to the dough mixture, using the reserved water to help it mix. Knead by hand or in a stand mixer for ~5min.
5. Let the dough stand for ~10min.
6. Add salt and knead for ~2min. The dough hook on a stand mixer works well.
7. Continue kneading another ~5-10min, adding the oat mixture gradually during the kneading.
8. Transfer the dough to a clean bowl, cover, and bulk ferment at room temperature until the dough is puffy and has increased in size, anywhere from 6 to 12 hours depending on ambient temperature. It wouldn't hurt to fold the dough a few times early in the bulk fermentation (say, a few folds every 30min), but the dough already should have enough strength from the long initial kneading.
9. Once bulk fermentation is complete, separate the dough into two equal pieces. "Pre-shape" each piece into a taut round shape by pushing it along your work surface using your bench knife. Let stand ~20min.
10. Oil two rectangular loaf pans. I use a lot of olive oil because it makes the loaves crispier and ensures they won't get stuck; some expert bakers might find that gauche.
11. Shape the loaves, roll the tops in oats or oat bran, and place seam-side down into the oiled loaf pans. Cover with plastic wrap.
12. Place the covered loaf pans into the refrigerator and proof for about 8 hours.
13. Bake in a preheated oven at 500°F for 20min, then lower the temperature to 450°F and bake another 25 minutes. Optional: score the loaves with a razor blade before baking.
14. Let the loaves cool on a rack before cutting into them.