This recipe is our take on the recipe developed by Jeff Hertzberg and Zoë François for *The New Artisan Bread in Five Minutes a Day*. Their approach is to make one extralarge batch of dough and bake about 500 g of it daily for up to 14 days. After our own positive experiments, we took steps to strengthen the gluten network, create a crispier crust, and modify the proofing process. The ascorbic acid dramatically reduces oxidation, which can be an issue for dough held this long (see page 2-334).

**INGREDIENTS**

<table>
<thead>
<tr>
<th></th>
<th>WEIGHT</th>
<th>VOLUME</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread flour</td>
<td>2.23 kg</td>
<td>16¾ cups</td>
<td>100</td>
</tr>
<tr>
<td>Water, room temperature</td>
<td>1.65 kg</td>
<td>7¼ cups</td>
<td>73.99</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>67 g</td>
<td>½ cup</td>
<td>3</td>
</tr>
<tr>
<td>Fine salt</td>
<td>61 g</td>
<td>3 Tbsp + ½ tsp</td>
<td>2.74</td>
</tr>
<tr>
<td>Polydextrose</td>
<td>23 g</td>
<td>1 Tbsp + 2½ tsp</td>
<td>1.03</td>
</tr>
<tr>
<td>Ascorbic acid</td>
<td>5 g</td>
<td>1½ tsp</td>
<td>0.22</td>
</tr>
<tr>
<td>Instant dry yeast</td>
<td>25 g</td>
<td>3 Tbsp</td>
<td>1.12</td>
</tr>
</tbody>
</table>

**NET CONTENTS**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weight</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>2.23 kg</td>
<td>100</td>
</tr>
<tr>
<td>Water</td>
<td>1.65 kg</td>
<td>73.99</td>
</tr>
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**TOTAL TIME**

- Active 9 min
- Inactive 28 h 57 min

**DIFFICULTY**

Easy: mixing

**OVENS**

- *Home*
- *Deck*
- *Combi*
- *Convection*

**YIELD / SHAPES**

- 4 lg boules/bâtards
- 8 sm boules/bâtards

**GENERAL DIRECTIONS**

**PROCEDURE**

- **MIX**
  - by hand*: combine all ingredients in a bowl, and mix to a shaggy mass; transfer to a lightly oiled tub, and cover with a lid
  - by machine*: combine all ingredients in mixer’s bowl, and mix on low speed to a shaggy mass; transfer to a lightly oiled tub, and cover with a lid

- **BULK FERMENT**
  - 24 h; no folds; cover, and proof at room temperature for 1 h; uncover, cover the surface directly with plastic wrap, cover, then refrigerate for 23 h or until you are ready to bake

- **DIVIDE / SHAPE**
  - divide lg boule/bâtard
  - do not divide 500 g
  - shape boule/bâtard

- **FINAL PROOF**
  - 27 °C/80 °F, 65% RH
    - 3 h
    - 2 h
  - 21 °C/70 °F
    - 4–5 h
    - 3–4 h

- **SCORE**
  - for scoring options, see page 3-230

- **BAKE**
  - see French Lean Bread Baking Times and Temperatures, page 32

**NOTES**

- **TIME**
  - active / inactive
  - 5 min / 24 h

**DIFFICULTY**

Easy: mixing

**OVENS**

- *Home*
- *Deck*
- *Combi*
- *Convection*

**YIELD / SHAPES**

- 4 lg boules/bâtards
- 8 sm boules/bâtards

We learned that if a piece of dough made with commercial yeast is overproofed, simply reshaping it can revive it (see Dough CPR, page 3-224). This is also true for this type of dough. Since it is leavened with commercial yeast which is incredibly resilient, the dough can be reshaped into a tight boule or bâtard to degas it—and it will continue to proof very well, even through day 14.

The yield of this recipe is 4 kg. If you want a 500 g loaf of bread every day for 14 days, you will have to make 7 kg of dough. That means you must determine if there’s room in your refrigerator to hold this much dough. With a 4 kg yield, you can make eight 500 g loaves or four 1 kg loaves. And yes, you can make a loaf on the day after making this dough and up to 14 days later.

The key questions to consider are how much dough you want to make and how frequently you’ll need a whole loaf of freshly baked bread.

Consume within 1 d, or freeze for up to 2 mo.