

THE SOURDOUGH FORMULA

Recipe 2 · Country Batard

Same dough as the boule, just stretched into an oval. My sandwich people love it.

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Why people buy it: the oval shape gives even, sandwich-sized slices from end to end, so it's the loaf for toast, grilled cheese and school lunches.

- **Tier & price:** Everyday · Classic · **$11**
- **Makes:** 1 oval loaf, about 900 g (2 lb) of dough, about 10 in (25 cm) long
- **Difficulty:** Easy
- **Timeline:** Same as the Master Loaf. Friday 8 am feed → Saturday 7 am bake.

Ingredients

Ingredient	Grams	Cups (approx.)
Bread flour	450 g	3⅔ cups
Whole wheat flour	50 g	⅓ cup + 1 tbsp
Water, 80 °F (27 °C)	350 g	1½ cups
Active starter	100 g	½ cup
Fine sea salt	10 g	1¾ tsp
Rice flour, for the banneton	a spoonful	1 tbsp

What changes vs. the Master Loaf

Only the shape. Same dough, same schedule. You need an oval banneton (10 in / 25 cm) or a loaf pan lined with a floured tea towel, and a Dutch oven long enough to hold it: an oval Dutch oven, a combo cooker, or a round 6-quart pot with a slightly shorter batard (8–9 in).

Steps

1. Do the morning feed, then follow **Master Loaf steps 1–5**: mix and autolyse, add the starter and salt, 4 sets of folds, bulk to +50–75 %, pre-shape into a loose round and rest 20 minutes.
2. **Shape the batard.** Flour the top, flip it seam up. Gently pull it into a rectangle about 8 × 10 in (20 × 25 cm).
3. Fold the left and right sides in so they overlap slightly in the middle, like closing a jacket.

4. Starting at the top, roll the dough down toward you, pressing the seam lightly with your thumbs each turn, so you end with a tight log.
5. Pinch the bottom seam closed. Roll the log gently to even it out, about 9–10 in long.
6. Place it seam up in the floured oval banneton. If the seam is gaping, pinch it shut, or «stitch» it by pulling the sides together.
7. **Cold proof** 10–16 hours (Master Loaf step 7).
8. **Score and bake** exactly as Master Loaf step 8.
9. **Cool** 2 hours before slicing or bagging.

Shaping, scoring & baking specifics

- **Score:** one long slash running almost the full length, slightly off-center, blade at a 30° angle and ½ in (1 cm) deep. That angled cut is what opens into a tall «ear».
- **Fitting the pot:** if your batard is a touch long for a round Dutch oven, bake it on a parchment sling and let the ends kiss the sides. It still bakes beautifully.
- **Bake time:** the same 20 + 20–25 minutes. The thinner shape sometimes finishes 2–3 minutes sooner, so check the temperature at 20 minutes lid off.

Cost & Price

Ingredient	Amount	Cost
Bread flour	450 g	$0.55
Whole wheat flour	50 g	$0.08
Starter (with feed)	100 g	$0.25
Salt	10 g	$0.01
Rice flour (dusting)	1 tbsp	$0.05
Oven share	½ bake	$0.46
Total ingredients		**$1.40**
Packaging (bag, label, twine)	1 set	$0.35
Sell at		**$11.00**
You keep		**$9.25**

How to sell it

Parents who pack lunches, toast-every-morning people, anyone who says «the round one is hard to slice». Offer «boule or batard?» on your order form: it feels like a choice, and it costs you nothing extra.

Menu line to copy: *Country Batard. Our classic sourdough in a long loaf, so every slice is the right size for toast and sandwiches. $11*

> ***Sarah's tip: I slice the first batard of the morning and set it out on a board for porch pickup. Nothing sells next week's bread like seeing that crumb.***

If it goes wrong

- **Burst on the side instead of along the score:** the score was too shallow. Go a little deeper and keep the blade at an angle.
- **Seam opened in the oven:** the bottom wasn't sealed. Pinch the seam firmly and let it sit seam up in the banneton.
- **Pale ends, dark middle:** the batard was touching the hot sides. Make it slightly shorter, or rotate the pot halfway through the lid-off bake.