Roman Style Panis:

*quomodo illum panem facimus:*

**Sourdough Leaven/biga:**

½ c. starter/biga (reasonably active and bubbly)

2 ½ c. flour

½ tsp. yeast

1 c. water

Gradūs:

* Mix together ingredients, knead until it forms a shaggy dough
* Let sit for about 24 hours in a clean oiled bowl
* Dough should become very bubbly and fairly fragrant, no weird colors

**Loaves:**

Two handfuls of leaven

2 c. warm water (not scalding or you will kill the yeast)

1 tbs. kosher salt

4+ c. unbleached all-purpose flour

2 tbs. butter (for greasing pan)

Bowl

Spoon

Gradūs:

* Grease two small loaf pans generously with butter
* Pour water over leaven in a bowl, mix with a spoon, break up until most of the leaven dissolves
* Mix in flour by the cup (4 cups) until it forms a shaggy dough
* Knead in the bowl or on a flat surface four several minutes, until dough is silky and springs back. Add in salt as you knead. If dough gets sticky, add more flour.
* Divide in half and arrange dough into two small greased loaf pans.
* Cover with plastic wrap, let rise in refrigerator for 24 to 48 hours. They should double in volume.
* Bake at 450 for 25-30 minutes, until tops are golden-brown and bread is fragrant.