



STEP 1.0
Take your starter out of the fridge.
11.00pm



STEP 1.1
Add a tablespoon to a large bowl. Stir together your starter, flour filtered water, cover and leave for 8 hours until lively and bubbly.



STEP 2.0
Your leaven will be bubbly and ready to use.
7.00am the following day



STEP 2.1
Decide and measure the temperature of your water.



STEP 2.2
Whisk the sourdough leaven with the water in a large mixing bowl. Add the flours and mix until the ingredients come together in a large ball.



STEP 3.0
Cover with a clean, very damp cloth and leave to autolyse.



STEP 3.1
Add the salt and water then stretch and fold your dough. Repeat the stretch and fold every 45 minutes until the dough is risen by two thirds.
10.00am



STEP 4.0
Dust a banneton with flour. Put a drop of olive oil onto your work surface and your hands and turn the dough out onto a worksurface.
3.30 - 4.00pm



STEP 4.1
Shape the dough lightly into a ball tucking the seams under the dough. Handle very lightly as you do not want to knock all the air out.



STEP 5.0
Place the dough seam side up in the banneton. Dust the top with flour.



STEP 5.1
Cover with a damp tea towel. Leave your dough to prove until risen by about 20 - 25 % then preheat the oven to 220°C/425°F/Gas 7.



STEP 6.0
Dust your cloche with a fine layer of semolina, turn the dough out in the cloche and score the top so the bread splits along the lines of the slash.



STEP 7.0
Put on the lid and bake for 60 minutes. Turn the heat down to 180°C/350°F/Gas 4. Remove the lid and bake for another 15 minutes until the crust is dark brown. Leave to cool before slicing.
About 6.00 - 7.00pm



STEP 8.0
If you want a soft crust, wrap the bread in a clean tea towel whilst still warm.

INGREDIENTS :

FOR THE SOURDOUGH LEAVEN :

1 tablespoon of Sourdough Starter
50g Organic strong white flour
50g cold filtered tap water

FOR THE LOAF :

345g filtered tap water at 29°C
400g Organic strong white flour
100g Organic Wholemeal strong flour
10g fine sea salt mixed with 25g of water
Spare flour for dusting your banneton
A handful of semolina, for dusting the cloche
Olive oil