



JERNEJ KITCHEN

WHITE FLOUR LOAF

It's really hard to describe what we like the most about it. Is it the smell, fluffy texture inside and crusty outside, or is it the cracking you hear when you take it fresh from the oven. I guess it's all.

MAKES: 800 G LOAF
PREPARATION: 60 MINUTES
PROOFING: 120 MINUTES

LOAF DOUGH

560 g all-purpose flour or plain white flour type 500 / type 00, plus for dusting

345 ml water, lukewarm

11 g salt

10 g fresh yeast or 5g dry active yeast

TOOLS AND EQUIPEMENT

large mixing bowl

proofing basket

baking stone

parchment paper

measuring jug

PREPARATION

In a small bowl mix a spoon of flour, 35ml water and yeast. Set aside for 10 minutes. Meanwhile stir the rest of the flour and the water in a large bowl.

KNEAD

After 10 minutes combine the yeast mix and the flour mix. Start to knead for about 5 minutes. Add the salt and knead for another 10 minutes. The dough has to be flexible, elastic and shiny. Shape into a round bowl. Cover with a cloth or plastic foil and leave on a work surface for 10 minutes.

PROOF

Knead again for about 10 minutes, shape into a round bowl, put in a bowl, cover with plastic foil or cloth and let the dough rest for 50 minutes at room temperature.

PREHEAT THE OVEN

Preheat the oven to 250°C / 480°F with the baking stone (or baking tray) and roasting pan at the bottom of the oven.

PROOFING

Gently put the dough back on the working surface, gently preshape the dough in a shape that you desire. Lay the dough in a benetton bread basket with the smooth side looking down. Let the dough rest for 40 minutes at room temperature, covered with a cloth.

BAKE

Gently dust the dough with flour, while still in the bowl and flip it gently on a hot baking tray, lined with parchment paper. Score the dough with a sharp razor blade. Pour a cup of cold water onto the hot roasting pan at the bottom of the oven.

Bake for 15 minutes at 240°C / 460°F, then lower the temperature to 230°C / 450°F. Remove the roasting pan with ice water and bake for another 15 minutes.

TIP

Water creates steam in the oven, which makes the bread more fluffy and tender, inside.

Remove from the oven. Let it cool down and rest 2 - 3 hours on a wire rack.

TIP

Don't cover the dough with a cloth because that way you create a moist environment and you lose the crust.