



JERNEJ KITCHEN

GREAT COMFORTER

Freshly baked bread always sounds absolutely inviting. So why not bake some that is absolutely delicious.

MAKES	2	LOAFS (800G)
PREPARATION:	60	MINUTES
BAKE:	45	MINUTES

DOUGH

300 g whole wheat flour, plus for dusting

500 g plain white flour, type 500 / type 00

475 ml water

320 g [Sourdough starter](#)

18 g sea salt

TOOLS AND EQUIPEMENT

large mixing bowl

kitchen cloth

dough - rising basket

baking tray

sharp razor blade or knife

roasting pan

Combine both the whole wheat flour and plain white flour in a large mixing bowl. Add the water and and let stand for 1 hour.

BULK PROOFING

Add the active sourdough starter and start to knead the dough with your hands. Knead for about 5 minutes, add the sea salt and knead for another 10 minutes, until the dough is elastic and shiny. Return the dough to the mixing bowl, cover with a cloth and let proof for 3 hours at a room temperature (24 - 27 °C / 75 - 80 °F).

FINAL PROOFING

Divide the dough in two. Shape each dough into a smooth, rounded disk. Dust the dough-rising basket with flour. Lay the dough inside it and let it proof in a refrigerator (8 - 10°C / 47 - 50 °F) until about double the size - it will take between 10 - 12 hours.

BAKE

Preheat the oven to 255°C / 490°F. Place a roasting pan at the bottom of the oven to preheat.

Gently dust the dough with flour, while still in the dough - rising basket. Gently flip it onto a preheated baking tray, covered with baking sheet. Score the dough with a sharp rezor blade.

BAKE

Pour a cup of ice cold water onto the hot roasting pan, lower the oven temperature to 240°C / 460°F. Bake for 15 minutes. Remove the roasting pan filled with water and lower the temperature to 230°C / 445°F. Bake for another 25 - 30 minutes.

COOL

Remove the bread from the oven. Set it on a wire rack to cool.

TIP

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