

# Ciabatta

## Polish

1 ¼ C. water  
1/8 tsp. instant dry yeast  
2 ¼ C. flour

Add the water to a bowl, add the yeast and mix. Let sit for 2-3 minutes. Add flour to the mixture. Stir with your hand insure all the flour is dissolved. The mixture will be soupy.

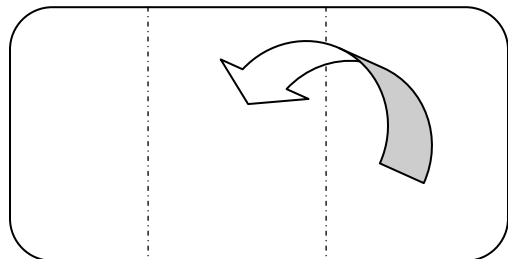
Cover and let stand at room temperature 12 to 16 hours.

## Dough

1 ¾ C. water  
1 ¼ tsp. instant dry yeast  
1 T salt  
5 C. flour  
Cornmeal for dusting

Add water and yeast to the polish, stir. Add salt and stir. Add all the flour, stir with your hand, squeezing the mixture through your fingers. Keep stirring and mixing until all the flour is moist and incorporated into the dough. It will still be quite moist. Cover.

Let rest for at least 2 hours or until the dough has grown two to three times in size. Generously flour work surface and your hands. Pour the dough out. Stretch into a rectangle. Fold into thirds lengthwise.



Turn and stretch again into a rectangle. Fold into thirds.

\*\* Oil bowl or bucket. Quickly return dough to the container. Cover and let rest for 30 to 45 minutes.

Gently pour dough onto well floured surface. Repeat turn and fold again. Quickly return dough to the container. Cover and let rest for 30 to 45 minutes

Place pizza stone in oven and preheat to 500 degrees.

Gently pour dough onto well floured surface. Stretch into rectangle. Cut into serving pieces, move to peel or parchment paper dusted with corn meal, stretching dough lengthwise on the surface. Slide onto pizza stone in oven. Bake for 25-35 minutes.

# Sourdough

## Sourdough Starter

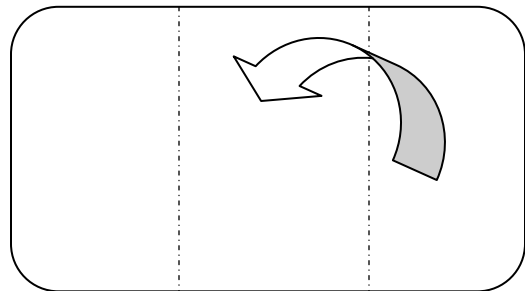
1 ½ C. Bread flour  
½ C. Whole-wheat flour  
½ C. + 2 T. water  
2/3 C. Levain

Mix together ingredients to form a rough dough. Leave at room temperature for 4-6 hours (until it nearly doubles) and then overnight in the refrigerator.

## For the Dough

2 C. All-purpose flour  
½ C. Whole-wheat flour  
1 C. water  
1 1/3 C. Sourdough Starter  
1 ½ to 2 tsp. salt

1. Mix 1 ½ C. all-purpose flour and all of the whole-wheat, and water together completely (reserve 3/8 C. all-purpose flour for kneading)
2. Add refreshed leaven and mix together thoroughly
3. Leave for 10 minutes
4. Dust work surface with the flour, add the salt and knead for about 10 minutes or until dough is stiff with strong gluten development. Continue to add the remaining flour while kneading. Cover and let rest for 1 hour.
5. Stretch into rectangle and fold into thirds. Turn and stretch and fold again. Stretch gently to avoid tearing the dough. Cover and let rest 40 minutes
6. Stretch and fold a second time (repeat step 5)
7. Stretch and fold a third time (repeat step 5)
8. Form into a ball. Cover and let rest 15 minutes
9. Flour a linen cloth and place in round or oblong basket.
10. Stretch dough slightly and shape into a tightly formed ball. Seal the bottom. Set in a basket. Cover and let rise for approximately 3 hours
11. Turn dough onto a baking sheet lined with parchment paper. Score the dough with a razor blade. Bake at 450° for 10 minutes; reduce to 400°C for another 25 minutes



## Potato Focaccia Bread

3  $\frac{3}{4}$  C. bread flour  
1# mashed potatoes (cooled, but still warm)  
1 T. dry yeast  
 $\frac{1}{2}$  C. milk (can be warmed to 90-95 degrees)  
 $\frac{1}{2}$  C. potato water  
1 T. salt  
2 T. olive oil

Combine all ingredients. Let rise until doubled (1  $\frac{1}{2}$  to 2 hours). Stretch and fold into thirds once. Let rest for 15 minutes. Shape into rectangle or circle.

Let rise about 1 hour or nearly doubled. Drizzle with olive oil, sprinkle with salt, cheese, and/or herbs. Bake at 425 degrees.

Additions: garlic, tomatoes, olives, herbs, etc. (Can be added to the dough in prior to the stretch and fold or inserted in the top of the dough before final rise.)

## Challah

7 eggs  
2 yolks  
2 ¼ cups water  
3 Tablespoons canola oil  
2 Tablespoons sugar (optional or you can use a tablespoon or so of honey)  
1 ½ Tablespoons of dry yeast  
1 generous Tablespoon of salt  
10 cups bread flour

1. Mixing: Place everything except the salt and flour in your bowl and mix. Add 5 or 6 cups of flour and salt and mix thoroughly. Continue to mix adding small amounts of flour until you have a medium stiff dough. Dump dough onto your work bench and begin to knead adding flour until you have a stiff dough with strong gluten development.

2. Bulk fermentation: 2 hours. The dough can also rise overnight. In this case, use cool water and after 1 hour of fermentation punch or degas the cover well with plastic and refrigerate. Punch twice more over the next few hours. A colder dough temperature makes it easier to form braids. The dough can be divided and shaped straight from the refrigerator. If you are not refrigerating press out the fermentation gases after 1 hour of fermentation. This dough is quite strong and so a true strength inducing fold is not necessary.

3. Dividing and shaping: Divide the dough into appropriate sized pieces and make into rounds. Let the dough rest for 10 or 15 minutes or until the dough can be elongated into strands without tearing. Make braids and cover with linen and plastic to prevent the formation of a skin.

4. Final fermentation: cover and let rise for 1 to 2 hours

5. Baking: Before baking thoroughly egg wash the surface of the loaves. If desired sprinkle with seeds. Bake at about 350 – 380 depending on the size of the loaf for around 30- 40 minutes again depending on the size. A smaller loaf can bake more quickly at a higher temperature.

Enjoy!