

## Wednesday

1 chore before bed

- 7:00pm** Feed and wake up the starter

Take starter out of fridge. Discard half, and mix in with the remaining:

- 113g flour
- ½ cup water

Leave covered at room temp overnight.

## Thursday

2 chores before bed

- 7:00pm** Make the leaven

In a big bowl, mix thoroughly

- 1 tbl the starter
- 75g flour
- 75g water

to form a thick batter. Cover and let stand at room temperature overnight, 12-20 hours.

- 7:05pm** Retire starter

Cover and return starter culture to fridge until next week.

## Friday

Turn batter into loaves, all evening.

- 1:00pm** Add bulk of flour and water. Dissolve salt

In the overnighed leaven bowl, combine

- 2 ½ cups water
- 700 g flour

Stir with a spatula or use your hands to break up and dissolve the leaven into the water. It's OK if the leaven doesn't fully dissolve and a few clumps remain. Stir in the flour with a spatula until you see no more visible dry flour and you've formed a very shaggy dough. Cover and let rest 3+ hours. Stir to dissolve and set aside

- ¼ cup water
- 1 tbl salt

- 4:30pm** Pinch-in the salt water & fold.

Pour the dissolved salt over the dough. Work the liquid and salt into the dough by pinching and squeezing the dough, fold 4 times. Let rest for ½ hour.

- 5:00pm** Fold 4 times  
 **5:30pm** Fold 4 times  
 **6:00pm** Fold 4 times  
 **6:30pm** Fold 4 times  
 **7:00pm** Fold 4 times, let rest 1 hour

- 8:00pm** Divide

Dump out onto a floured surface, and using a pastry scraper cut into 2 rough rounds. Slip your pastry scraper under the edge of the dough and then scrape it around the curve of the dough, like turning left when driving. Let rest for ½ hour.

- 8:30pm** Shape, pinch closed, basket

Flour surface liberally. Final loaf shape using same technique. Gather it in the middle and pinch it together tightly. Dump seam-side down in 2 dry, well-floured proofing baskets. Cover loosely, and refrigerate overnight.

## Saturday

Wake and bake morning

- 7:45am** Preheat

The oven and pot have to be 500 degrees. Line the pot with a folded piece of parchment

- 8:00am** Transfer, score, bake

Transfer loaf from basket, into preheated pot. Score the top with a razor. Bake at 500 for 20 minutes.

- 8:25am** Reduce

Turn down the heat to 425 for 10 minutes.

- 8:35am** Open the pot

Remove lid for 15-20 minutes or until dark brown.

- 8:55am** Switch loaves

Remove from the oven, lift the loaf with a spatula to a cooling rack. Try waiting until it's room temperature before cutting, about an hour.

Repeat baking process with second loaf.

- 10:00am** Delicious finish line

The first loaf is ready to cut, and the second loaf can be taken out and cooled.

