

<p><b><u>Wednesday</u></b> <i>1 chore before bed</i></p> <p><b>7:00pm Feed and wake up the starter</b></p> <p>Take starter out of fridge. Discard half, and mix in with the remaining:</p> <ul style="list-style-type: none"> <li>• 113g flour</li> <li>• ½ cup water</li> </ul> <p>Leave covered at room temp overnight.</p>	<p><b><u>Thursday</u></b> <i>2 chores before bed</i></p> <p><b>7:00pm Make the leaven</b></p> <p>In a big bowl, mix thoroughly</p> <ul style="list-style-type: none"> <li>• 1 tbl the starter</li> <li>• 75g flour</li> <li>• 75g water</li> </ul> <p>to form a thick batter. Cover and let stand at room temperature overnight, 12-20 hours.</p> <p><b>7:05pm Retire starter</b> Cover and return starter culture to fridge until next week.</p>	<p><b><u>Friday</u></b> <i>Turn batter into loaves, all evening.</i></p> <p><b>1:00pm Add bulk of flour and water. Dissolve salt</b></p> <p>In the overnighted leaven bowl, combine</p> <ul style="list-style-type: none"> <li>• 2 ½ cups water</li> <li>• 700 g flour</li> </ul> <p>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</p> <ul style="list-style-type: none"> <li>• ¼ cup water</li> <li>• 1 tbl salt</li> </ul> <p><b>4:30pm Pinch-in the salt water &amp; fold.</b></p> <p>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.</p> <p><b>5:00pm Fold 4 times</b> <b>5:30pm Fold 4 times</b> <b>6:00pm Fold 4 times</b> <b>6:30pm Fold 4 times</b> <b>7:00pm Fold 4 times</b>, let rest 1 hour</p> <p><b>8:00pm Divide</b></p> <p>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.</p> <p><b>8:30 Shape, pinch closed, basket</b></p> <p>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.</p>	<p><b><u>Saturday</u></b> <i>Wake and bake morning</i></p> <p><b>7:45am Preheat</b></p> <p>The oven and pot have to be 500 degrees, ready for 8:00am</p> <p><b>8:00am Transfer, score, bake</b></p> <p>Transfer loaf from basket, into preheated pot. Score the top with a razor. Bake at 500 for 20 minutes.</p> <p><b>8:25am Reduce</b></p> <p>Turn down the heat to 450 for 10 minutes.</p> <p><b>8:35am Open the pot</b></p> <p>Remove lid for 20 minutes or until dark brown.</p> <p><b>8:55am Switch loaves</b></p> <p>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.</p> <p>Repeat baking process with second loaf.</p> <p><b>10:00am Delicious finish line</b></p> <p>The first loaf is ready to cut, and the second loaf can be taken out and cooled.</p>
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