

Pashut - פשוט

La Cloche Baking Dome



Instructions for Use

The La Cloche baking dome is made from stoneware and designed to fit inside a standard domestic oven to mimic a wood-fired oven: the oven dome traps the steam and maintains an even baking temperature to give you moist bread with a golden, even and crackly crust. It is suitable for loaves up to around 1kg.

Before using the La Cloche for the first time, apply a light coating of vegetable oil (not olive oil) to the inside base and heat the La Cloche before first use.

When the oven is up to temperature, remove the La Cloche, gently tip your proved dough onto the centre of the base of the dome's base and score the dough using a grignette, as required.

Bake for 40-50 minutes after which remove the dome and bake for a further 10 minutes by which time the loaf should be evenly golden brown with a blistered crust. Put the loaf onto a cooling rack to cool.

To clean the La Cloche, allow it to cool and then wipe it clean - do not use soaps - and over time, the La Cloche will darken as it becomes seasoned.

Note that we suggest placing the dough into a cold La Cloche. However, although of course you may do this, we believe that putting dough into a hot La Cloche allows the dough to develop a steamed environment and to heat quickly which will give better results.

Spelt & Linseed

A loaf using yeast

This recipe makes a dough weighing about 1kg which is just right for the La Cloche. It used fresh yeast for proving and has linseed and spelt flour for a nutty flavour but with white flour too so that the loaf is not too dense.

Method

Put the warm water into a mixing bowl and add the fresh yeast. Use a dough whisk to break up the yeast and then add the flour and seeds, again use the dough whisk to stir the ingredients together. Leave to stand for 10 minutes then add the salt and, using a dough scraper, start to form the ingredients into a dough. Leave for another 10 minutes and then take the dough from the bowl, onto a lightly oiled surface and knead for about 3 minutes after which the dough should be smooth and elastic. Place the dough into the bowl and cover with a damp tea-towel in a warm place until doubled in volume. Tip the dough onto the oiled surface and give a quick knead and form into a cob shape. Place the dough, upside down, into a 1kg proving basket which has been dusted with rye flour. Cover again and leave in a warm place until almost doubles in volume again. Put your La Cloche into the oven and set it to 220C. When the oven has reach temperature, remove the La Cloche and gently tip the dough into it. Slash the dough with a grignette as desired, put the dome back on and put the La Cloche into the oven for about 40 minutes. After this time, remove the La Cloche cover and continue to bake for another 10 minutes.

Ingredients Sponge:

350g strong white flour (60%)

200g spelt flour (40%)

10g salt (2%)

100g brown linseed (20%)

330g warm water (60%)

15g fresh yeast (3%)

Seeded Wholemeal

A loaf using Sekowa Baking Ferment

This recipe makes two loaves for the La Cloche and uses Sekowa Baking Ferment as the raising agent (available on our website). You need to have your baking ferment starter ready.

Method

First, make the sponge. In a large bowl, mix the warm water with the Sekowa Baking Ferment granules and starter and then stir in the flour until the batter-like mixture is free of lumps. Cover and leave in a warm place for around 12 hours after which, the batter will be bubbling vigorously and ready for the main dough.

To make the dough, to the sponge add all of the dough ingredients except the salt and stir until the flour has been made wet. Leave for 10 minutes to allow the flour to soak up the liquid, then add the salt and using a scraper, scoop the dough in the bowl for a few seconds until the mixture starts to form a dough. Leave for another 10 minutes and then tip out onto a lightly oiled surface and knead for a few minutes until the mixture forms a smooth, elastic dough. If the dough is still very wet, add a little flour. Put the ball of dough back into the oiled bowl and leave, covered for about an hour after which the dough will have risen considerably. Tip the dough onto the surface and divide in two. Give each piece a quick knead and shape into a cob. Place each into a 1kg proving basket which has been dusted with rye flour. Leave in a warm place for 30 minutes to an hour until almost doubled in volume.

Put your La Cloche into your cool oven and set to 220C. When the oven has reached temperature, remove the La Cloche, place your first loaf into it, slash the top as you like, replace the dome and bake for 40 minutes before removing the dome and baking for another 10 minutes. Repeat for the second loaf.

Ingredients Sponge:

200g strong white flour (14%)
200g wholemeal flour (14%)
3g Sekowa Baking Ferment granules (0.2%)
10g Sekowa Baking Ferment starter (0.7%)
400g warm water (28%)

Dough:

700g strong white flour (50%)
300g wholemeal flour (22%)
100g pumpkin seeds (7%)
100g sunflower seeds (7%)
18g salt (1.2%)
450g warm water (32%)

Toasted Sesame Sourdough Cob

A loaf using a sourdough starter

A tasty recipe to make a 1kg loaf, suitable for your La Cloche. To make it, you will need to have your sourdough starter or levain ready.

Method

To toast the sesame seeds, spread them on a baking sheet and place under a grill for a minute or two until they start to brown, stirring once to make the toasting more even.

Next, in a large bowl add the warm water to the sourdough starter and whisk together until mixed. Add all of the remaining ingredients except the salt and stir until the flour has been made wet. Leave for 10 minutes to allow the flour to soak up the liquid, then add the salt and using a scraper, scoop the dough in the bowl for a few seconds until the mixture starts to form a dough. Leave for another 10 minutes and then tip out onto a lightly oiled surface and knead for a few seconds and repeat once more before leaving for 30 minutes and then giving another knead after which time the dough should be easier to handle. Place in the bowl again, this time for an hour or so. Knead once more and put back into the bowl for another hour. Tip the dough onto the surface and give it a quick knead and shape into a cob. Place the dough into a 1kg proving basket which has been dusted with rye flour. Leave in a warm

place for about 2 hours until almost doubled in volume.

Put your La Cloche into your cool oven and set to 220C. When the oven has reached temperature, remove the La Cloche, place your first loaf into it, slash the top as you like, replace the dome and bake for 40 minutes before removing the dome and baking for another 10 minutes.

Ingredients

450g strong white flour (90%)
50g rye flour (10%)
100g sourdough starter /levain (20%)
100g toasted sesame seeds (20%)
350g warm water (70%)
10g salt (2%)