

Part 5: Saturday Bake Day (Staggered Strategy)

Baking Day!

11:00 AM — THE CLOCHE HEAT SOAK (Dutch oven will do)

Turn your oven to 240°C–250°C with your heavy baking cloche/Dutch oven inside. Let it heat-soak for a full 60 minutes. Leave all loaves in the fridge.

12:00 PM — BAKE LOAF #1

Pull only Loaf #1 from the fridge. Tip it onto baking parchment. Dip your razor blade in water and slash the top half an inch deep at a shallow 45-degree angle. (see video)

Grasp opposite corner of baking parchment and drop the dough into the scorching-hot cloche. Place the top on your cloche or Dutch oven and close the oven door. Bake LID ON at 240°C for 20 minutes. Remove the lid, drop the oven to 220°C, and bake LID OFF for 15–20 minutes until the crust is a deep, rich chestnut brown.

12:40 PM — THE THERMAL RECHARGE

Remove Loaf #1. Push a digital thermometer into the absolute centre—it must read between 97°C and 99°C. 💡 Place on a cooling rack for two hours before slicing to let the moisture vent thoroughly.

Put the empty cloche lid back on and let the pot re-heat in the oven for 15 minutes.

12:55 PM — BAKE LOAF #2

Pull only Loaf #2 from the fridge and repeat the exact baking sequence.

1:45 PM — BAKE LOAF #3

Pull Loaf #3 from the fridge and bake your final masterpiece.

Adjust timing to suit your schedule aiming for the suggested intervals. Leaving your dough too long can result in it losing its oomph. Not allowing enough time to prove it may not have had enough time to do its magic. Don't panic though. This dough is very forgiving. I highly suggest having a notebook to record your timings and steps along the process and record your results. I still do this because my kitchen temperature varies with the weather and various interruptions which are inevitable. You may find, like I have many times, an interruption may look like it has caused a disaster when I end up discovering a new recovery strategy. Look for the PDF with a few suggestions when your day doesn't go to plan.

💡 Razor cut is from the dough side farthest away from you pullin the razor toward you to create a half circle shape. This creates the signature 'ear' that results in slices which resemble a bunny when you slice correctly. Other razor slices can be a cross shape, tic tac toe shape across the top. Additional cuts around the side can be quite decorative which stand out when they expand revealing the browned bread beneath the rice flour crust. (see video). Or check out YouTube videos for more ideas.