



# A New York Bakers Recipe

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## ***NYB's French-Style Craft Dough***

**Yield:** 47 oz./1,330 g.

### ***Pre-Ferment:***

<b>Volume</b>	<b>Ingredient</b>	<b>Ounces</b>	<b>Grams</b>	<b>Baker's Percentage</b>
¼ cup	Sourdough starter	2.10	60	9%
1¼ cups	NYB Craft Flour Type 65 or Type 85	6.20	175	25%
¾ cup	Warm water	6.20	175	25%

1. Combine the starter, flour and water in a heated bowl. Cover and let stand overnight.

### ***Dough:***

2 cups	Pre-ferment from above	14.50	410	59%
3¾ cups	N YB Craft Flour Type 65 or Type 85	18.50	525	75%
1¾ cups	Water	14.10	400	57%
2 tsp	Table salt	0.405	12	2%

2. Combine the dough ingredients and mix by hand until the dough is evenly blended.
3. Turn the dough out onto a well-floured work surface and stretch and fold. The dough will be very sticky, so keep your hands well floured.
4. Stretch and fold at 45-minute intervals until the dough has developed large bubbles – about 4 hours.
5. Gently divide and shape the dough as desired, taking care not to degas it. The dough will still be soft, but with well-developed gluten that holds it together.
6. Set aside en couche or in a banneton until it doubles in volume, about 2 hours



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7. About an hour before bake time, preheat your oven to 450°F/230°C, with the baking surface in the middle and a steam pan on a lower shelf.
8. Add 1½ cups/12 oz./340 ml. of boiling water to the steam pan. Close the oven door and let the steam build for about 10 minutes.
9. Transfer your loaves to a cornmeal-dusted peel, slash and load them into the oven.
10. Bake for 10 minutes, remove the steam pan and reduce heat to 400°F/205°C. Bake for another 10-30 minutes (depending on loaf shape and size), until the bread reaches an internal temperature of 200°F/95°C. Remove to a rack and let cool 1-2 hours to set the crumb.