



# 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.