



FOURNEAU®





CONTENTS

USING YOUR FOURNEAU

2-5	BASIC CARE + USE
6-7	USEFUL TOOLS
8-11	ABOUT FLOUR
12	INTRO TO MAKING BREAD
14	STEP 1: MIX
15	STEP 2: RISE (FERMENT)
16-19	STEP 3: FORM
20-21	STEP 4: BAKE

OLD FAVORITES

23	BASIC WHITE
24	APPLE CIDER BREAD
26	BEER BREAD
29	OLIVE BREAD W/ HERBS
30	FAVORITE PIZZA DOUGH

NEW FAVORITES

33	SAFFRON BREAD
34	CALIFORNIA LOAF
37	SPELT LOAF W/ PRESERVED LEMON
38	GLUTEN FREE BAGELS
40	ESSENTIAL READING

Much gratitude goes to everyone who contributed to this project. Thank you to our recipe contributors Christopher McIntyre, Kaname Tanaka, Linsey Rosen, and Ryan Henderson. Thank you to the creative contributors who helped us bake and photograph dozens of loaves of bread, including Bethany Chan, Kathie Chung, Patrycja Stalonacci and Bob and Lin Burdett. Many thanks also to the bakers and recipe makers who continue to inspire everything that we do at Fourneau— Sullivan Street, Tartine, PQM Breads, Floriole, and every loaf that has delighted us as we've traveled around the world.

© 2017 Strand Design
Fourneau and Fourneau Oven are owned by Strand Design, LLC.
All content contained herein is owned and created by Strand Design, LLC
unless otherwise specified.

BASIC CARE + USE

PLACING THE FOURNEAU IN YOUR OVEN

The Fourneau consists of three separate pieces that make up the baking chamber – The base, the cover, and the hatch. Adjust your oven racks so that you have a rack in the middle of your oven, and optionally, another rack close to the bottom of your oven with a baking stone.

With your oven turned off, place the Fourneau base in the middle of the center oven rack. After the base is in position, set the cover in place. The rim of the base will prevent the cover from shifting.

Pre-heating the hatch is optional, but will produce more even baking. If you want to pre-heat the hatch, place the hatch next to the cover in such a way that you can easily pick it up with the handle or an oven mitt. If you are left handed, you may want it on the left side, and vice versa.

Baking with the Fourneau requires a high temperature, usually between 450°F and 475°F. The Fourneau will be hot during use and will remain very hot for several hours after baking is completed.

Do not pre-heat the baking tray, baking mat, or the Fourneau handle.

The handle wedges onto the door and is held in place by the weight of the door. Practice using the handle on the door before loading the Fourneau into the oven.

Baking with the Fourneau requires the manipulation of the front lid to capture steam during baking. If you are not using the handle, YOU MUST use protective equipment such as an oven mitt or hot pad to manipulate the hatch during use.

DO NOT attempt to move the Fourneau base or cover when hot. To remove bread from inside the Fourneau when not using the baking tray, use a peel, and if necessary, a set of long handled tongs.



MANIPULATING THE HATCH / USING THE HANDLE

The new Fourneau handle and hatch system makes it easier to manipulate the hatch, as well as load and unload the plateau baking trays.

When using the hatch, be sure to:

Have a heat proof flat surface nearby for resting the hatch. Do not place the heated hatch on surfaces such as Corian counter tops, as they could melt.

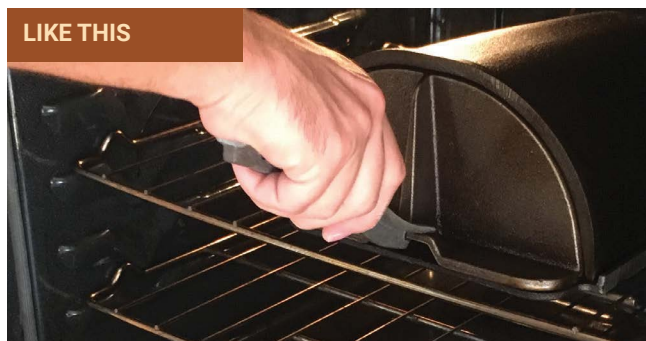
Fully engage the hatch with the handle, and lift it straight out. Keep the hatch level and do not let it rotate.

DO NOT push down on the handle (at right).

Because the hatch has a tight fit within the baking chamber opening, pushing down on the handle can cause the hatch to become wedged at the base.

Always having a hot-pad or oven mitt at the ready just in case it is needed.

LIKE THIS



NOT LIKE THIS



USING FOURNEAU WITH YOUR GAS GRILL

A gas grill will yield results that are similar to using the home oven, but it is not recommended to use Fourneau with a charcoal grill.

Set up your Fourneau in the center of your grill, and use indirect heat. The burners directly below the Fourneau should be turned off. Turn on the burners on either side. **Preheat with the cover closed.**

You can use the Plateau baking tray with the Fourneau on your gas grill, but be aware that the silicone baking mat should not be used at temperatures above 475°.



BASIC CARE + USE

MAINTAINING THE SEASONING

The Fourneau is made from cast iron with a protective oil seasoning applied to its surface. The process of seasoning involves applying a vegetable based oil to the surface of the iron and baking the iron at high heat. The baking polymerizes the oil and creates a food-safe coating on the iron to protect it from moisture (rusting).

To clean your Fourneau, simply wipe any residue or extra flour from the base after use. With normal use, there is no reason to wash the Fourneau with water or soap.

Seasoning can and should be performed regularly (a few times a year) to build up or repair the original finish, just as you would a cast-iron skillet. Using a soft, lint-free cloth, rub a small amount of plant-based oil (higher smoke-point oils such as canola or peanut are preferred) onto the parts. Once coated, set them on the racks of your oven and bake them for at least 45 minutes at 475°F. Turn off the heat, and leave the parts to cool for several hours.

In our experience, we find that touching up the seasoning is easily integrated into the baking process. Apply a very light coat of oil, and then proceed with pre-heating. By the time you are done baking, your reseasoning will be complete.

FOURNEAU HANDLE

Unlike the pieces that make up the baking chamber, the Fourneau handle is coated with a high-temperature powder coat finish. This is an ultra-durable finish that is resistant to wear and should last for the lifetime of your Fourneau. Because it is a completely different type of finish, do not attempt to oil season the Fourneau handle.

BAKING TRAYS AND MATS

The Fourneau baking mat is made from silicone mesh, and cannot be used at temperatures over 475°. In instances where you need to use a higher temperature, we recommend baking directly on the baking tray with a generous sprinkling of bread crumbs or cornmeal to prevent sticking.

Your Fourneau baking trays and mats can be hand washed with soap and water and then left to air dry.

A FEW THINGS TO NOTE ABOUT SEASONING –

Don't use more oil than needed. A very light coating is all that is necessary.

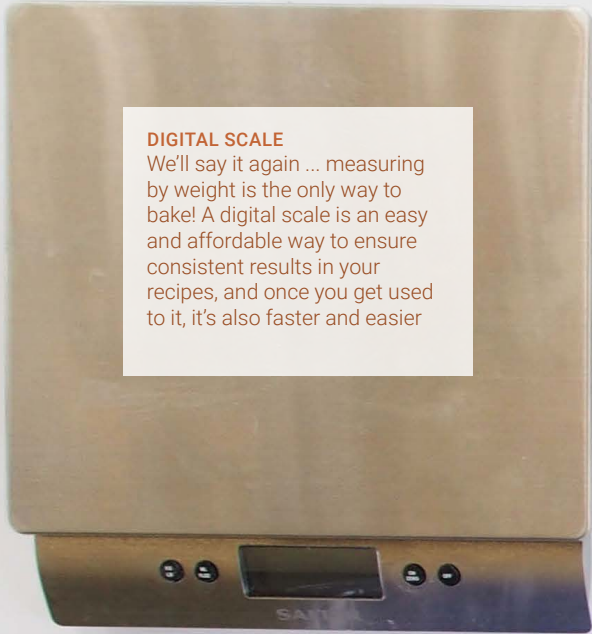
You will produce some smoke during this process. It's important to turn your extractor fan on to ventilate your work area.

If you have rust on the surface, it should be removed before applying oil. Do this with a scotch-brite or steel wool pad.





USEFUL TOOLS



DIGITAL SCALE
We'll say it again ... measuring by weight is the only way to bake! A digital scale is an easy and affordable way to ensure consistent results in your recipes, and once you get used to it, it's also faster and easier



BENCH KNIFE
A versatile multi-tool. Use it to cut dough, as well as clean up your work surface



RAZOR
For scoring loaves

SILICONE SPATULA
For mixing dough



MIXING BOWLS
Lighter is better, but any type will do the job



MEASURING SPOONS



OVEN THERMOMETER

**TONGS**

Highly recommended to help remove larger loaves from the Fourneau if you are not using the baking tray

BAKING STONE

Using a baking stone with the Fourneau is a great way to increase your through-put. Move loaves to the baking stone once you've completed "hatch closed" baking

COTTON TOWELS

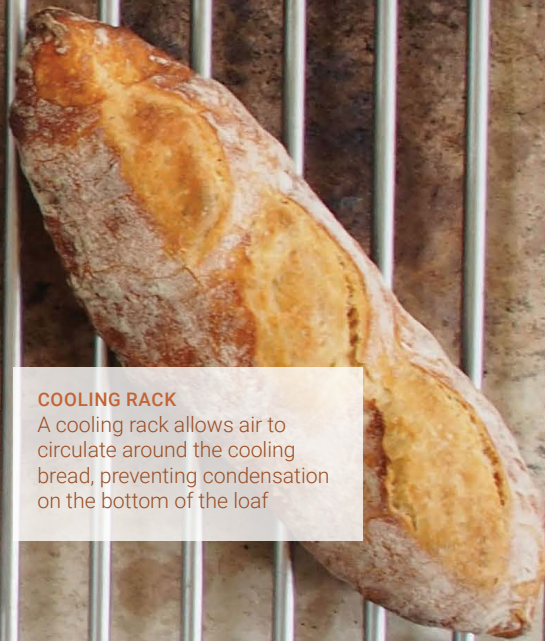
Another option for handling the hatch if you aren't a fan of hot pads

**HOT PADS**

The Fourneau will get hot! Protect yourself from burns!

**COOLING RACK**

A cooling rack allows air to circulate around the cooling bread, preventing condensation on the bottom of the loaf



ABOUT FLOUR



IT STARTS WITH FLOUR ...

Bread can only be as good as the flour it is made from. To make the very best bread in your Fourneau, use the best flour you can lay your hands on.

Most of these ingredients can be found at a good quality grocery store. You can also order freshly milled flour online from sources like fourneauoven.com if you are looking for flour at it's peak of freshness and don't have a local source.

From left to right, top to bottom...

WHOLE WHEAT BERRIES

Whole grain wheat before being ground into flour is known as a "wheat berry." You can use it sprouted, cooked, or experiment with grinding it into whole wheat flour.

WHOLE RYE FLOUR

Rye flour has it's own unique flavor and color that is subtly different from wheat. We particularly like to add rye flour to breads since it lends a delicious flavor and beautiful "flecked" texture when added even in small amounts.



**EINKORN WHEAT BERRIES**

Einkorn is an heirloom wheat that has not been hybridized. You can use it sprouted or cooked in breads like the California Loaf on p. 34, or experiment with home milling.

WHOLE WHEAT BREAD FLOUR

We're huge fans of using whole wheat flour in our breads because of its rich flavor and beautiful color. Whole wheat flour rises less than white flour, and will typically produce a more dense bread.

**"POPCORN" POLENTA (CORNMEAL GRITS)**

Essential when making pizza, cornmeal can also be used with any bread recipe to add a bit of texture and crunch to the bottom of the loaf. When using a peel, it acts as a "lubricant" to allow the dough to roll off easily.

UNBLEACHED ORGANIC BREAD FLOUR

White bread flour gives the greatest rise, and is used in all of our recipes in varying amounts. White flour has the bran and germ sifted out. When buying bread flour, we've found that King Arthur organic bread flour is a staple that will never let you down.



FROM THE SOURCE

CARTHAGE MILL – CARTHAGE, INDIANA

Carthage Indiana, a tiny town of 928 people outside of Indianapolis, is the home of the Carthage Mill, an artisanal grain mill housed in a historic lumber mill.

Started in 2015 by organic farmer Anna Welch, Carthage Mill aims to be a community hub for regional producers interested in growing heirloom and organic foods at a small scale.

“Our goal is to encourage local farmers to grow healthy foods that they would want to feed to their families, not just feed corn and soybeans. By providing cold storage, stone milling services, recipe testing, and marketing and distribution options to family farmers, we are contributing to sustainable food and community systems that are so critical in rural areas.”

We have had the pleasure of meeting Anna and her husband and touring the Carthage Mill, and we have been delighted with the results of baking with their stone-ground organic flours. These have been a few of our favorites:

ORGANIC RYE FLOUR

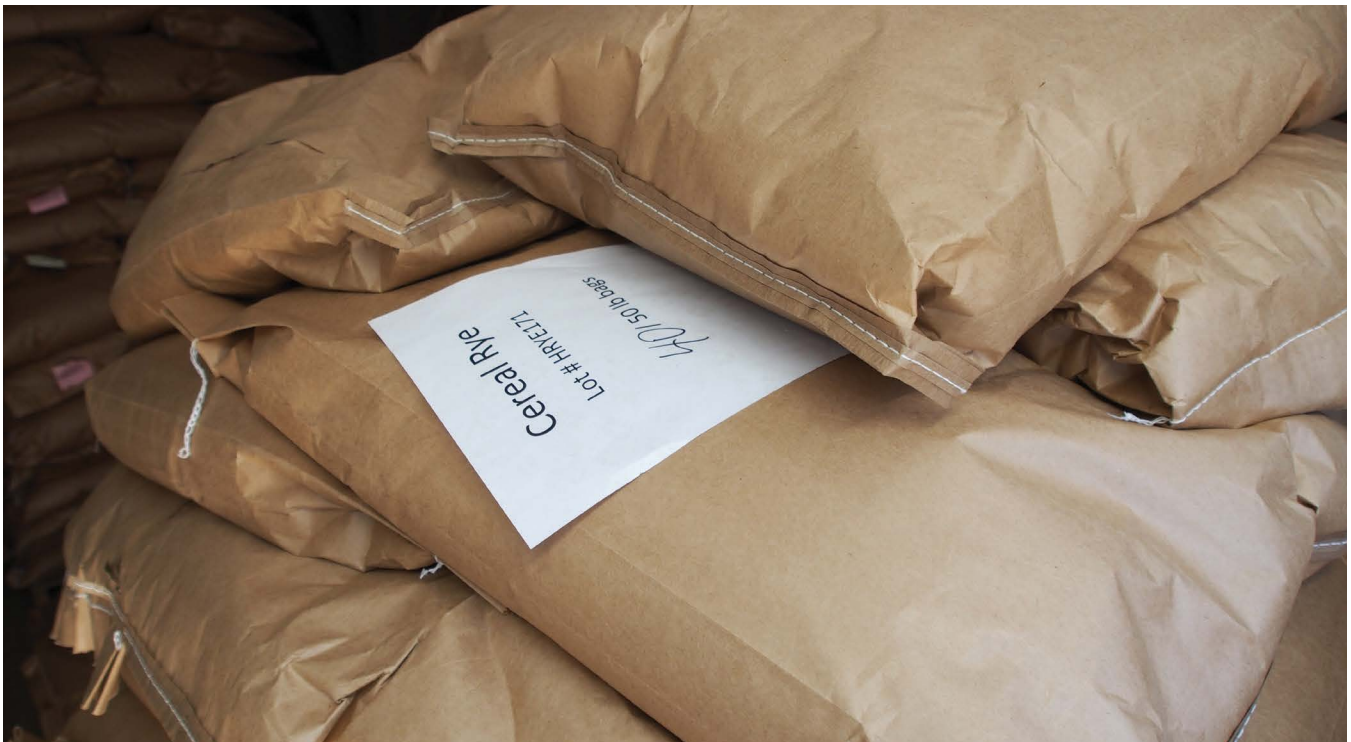
Grown at the Hawkins Family Farm in North Manchester, IN, this flour is the magic ingredient in recipes like the Olive and Herb Loaf. We’ve also made homemade starter using this flour that becomes active faster than any other flour we’ve ever tried.

ORGANIC “POPCORN” POLENTA (CORNMEAL GRITS)

Rich and flavorful, this is a delicious and simple food. We of course enjoy adding lots of butter and cheese, but it also tastes delicious even when cooked in salted water. You’ll also find this indispensable when you want to cook pizza at high heat; polenta is the ideal “peel lubricant.” This grain is grown at Langeland Farms, a sixth generation family farm in Decatur County, IN.

ORGANIC “TURKEY RED” WHEAT FLOUR

Turkey red wheat was brought to the US by Mennonite immigrants in the 1870s. While it was one of the main types hard winter wheat grown in the plains in the past, it is now grown only in small plots such as the one at Langeland Farms. High in protein with a rich flavor, this is an ideal bread flour.





GETTING STARTED

MAKING IT EASY

Even if you've never made bread before, you can make a loaf at home using the Fourneau Bread Oven that will be better than almost anything you could buy at the supermarket.

Because we believe in making things easy, we've broken down the process of making bread into four basic steps: **MIX, RISE, FORM, AND BAKE**. We detail the process over the next few pages. This is the simplest method for making fantastic bread at home, and is inspired by the recipes developed by some of our bread heroes (Jim Lahey, Chad Robertson, Bob Burdett).

As you journey down the path of becoming a real "bread head," you'll realize that the process of making bread is not just four steps, but perhaps eight, or twelve, or maybe twenty — each moment, almost like a tea ceremony, can be broken down into its most essential act and then perfected.

... but hey, everyone has to begin somewhere! So to start, let's keep it simple. We've organized the recipes in this book so that the easiest recipe is first — the basic white loaf. You can use this recipe to make your very first loaf of bread, because it is essentially foolproof. You can continue to use it because it is delicious, and will form the backbone of many future bread adventures.

A basic white loaf is a neutral palette. When you make this simple bread, every detail that went into the bread can be examined. Too much salt? Not enough? Did you use freshly milled flour, or something that you found at the back of your pantry? Is it too hot outside? Too cold? Did you skimp on the rise time? Should you add a few minutes to the secondary baking? All of the details of what makes bread "bread" can be examined and obsessed over, thus making it a perfect place to discover your "bread style," as well as to learn the idiosyncracies of your oven, your climate, and your personal tastes.

We've developed the recipes on the following pages through many years of experimentation at home. In this recipe book, we've refined them from being rough guidelines that exist only in our heads to actually having specific weights and measures.

As such, each recipe is based on 500 g of flour and between 350 and 375 g of water. This formula will produce two loaves that are the perfect size for baking in the Fourneau. You can also divide this recipe into four parts for baguettes, or six parts for rolls.

If you already have a recipe that you love to use, you can still use it! Just weigh your dough before you form your loaves, and keep each loaf under 800 grams. If your recipe has a large percentage of whole wheat flour, you can bake a loaf that is closer to 1000 grams.

Note: our baking times are based on a loaf that is made of one half of the batch of dough. You will want to increase or decrease baking times depending on the size of your loaf.

Whether you are about to bake your first loaf of bread or you are an old pro, Fourneau will help you craft a loaf that is moist on the inside, crusty and golden on the outside, and absolutely a thing of beauty.



MIX

While definitely the most straightforward step, there are a few things to mention about mixing. The following details will help make sure everything gets off to a good start.

Make sure that you have everything that you need before you begin. You don't want to start mixing your flours and then realize that you don't have any yeast. Measure all of the ingredients, and then proceed to mixing.



FOR GOOD MEASURE

Measure precisely and consistently. Whether you use volume or weight to measure, (cups versus grams) try to do it the same way every time. Using a digital scale to measure the weight of your ingredients in grams is highly recommended, and is the best way to get consistent results.

Mix your dry ingredients thoroughly. Using a whisk or even just a fork, make sure that you mix the flour, (or flours) yeast, and salt so that they are a homogenous blend. If you are adding nuts, fruits, seeds, or anything else, add them to the dry mix. They will be easier to distribute evenly.

A GOOD MIX

Use filtered, lukewarm water (75° - 85°). Especially in the winter time, you don't want to use water that is too cold; it will take longer for your dough to develop.

Use a good quality, rigid, silicone spatula or a wooden spoon to mix the dough and water together.

Mix the dough enough to get the flour evenly saturated. It won't take you more than a couple of minutes to mix. Knead the dough if you like, but it isn't actually necessary.



A FEW TIPS

Measuring by volume (cups) is arbitrary and inaccurate, particularly when measuring flour. Invest in that digital scale and measure with grams! Since not everyone is ready to make the switch, all of our recipes are given in cups and in grams. A "cup" is tightly packed and should weigh close to 165 grams.

The exception is when measuring salt and yeast. We get good results by always using the same measuring spoons and the same brands of salt and yeast.

You may need to add more water in the winter since your flour (and the air around you) will be more dry. In the summer, the opposite will be true.

Use the freshest ingredients you can possibly find, and preferably organic. Flour does actually lose its freshness, and whole grain flour will deteriorate more rapidly than white. Check the date.

RISE (ferment)

After mixing, you don't have to do too much, but you do want to create the perfect environment for the dough to do "it's thing." After making bread at home a few times, you'll get a sense of what works best. Based on your environment and the season, you may want to shorten or lengthen the rise time. Set it aside in a place where it won't be in the way, and wait for the magic to happen.

After mixing, cover the bowl with plastic wrap, bee's wrap, a folded towel, or a lid that creates a tight seal. It is important to keep the dough from getting dried out.



MAKING HAPPY DOUGH

When using most of the recipes in this guide, you will want to let your dough rise for at least 12 - 18 hours. This gives the dough time to develop flavor, so don't rush it.

The ideal temperature range is between 68 -75 degrees. If it is very cool in your house, you can even let your dough rise for up to 24 hours, but after that point, you're getting into the territory of wanting to refrigerate or "retard" your dough. (see the following for more information on this.)



SUGGESTED SCHEDULE

Our usual schedule for bread making is to make the dough before going to bed at night; it is ready to use by the early evening on the following day. (Make dough at 10pm on Thursday, get ready to bake at 5pm on Friday.)

Your dough is ready to use when it looks bubbly, happy, and huge! Dough that has a high percentage of whole grain flour will probably rise less than an all white loaf, but it will still have a characteristic bubbling on the surface when it is ready to use. It will also smell delicious, sweet, and fruity.



RETARDING YOUR DOUGH

We have certainly experienced life getting in the way of bread making before, but luckily dough is rather forgiving. Should you find yourself with a fully risen dough, and not enough time to bake, simply pop it in the refrigerator.

You'll want to be sure that the dough is fully covered with a tight fitting lid or plastic wrap. This will prevent the dough from drying out, or absorbing any odors from other foods in the refrigerator. When you are ready to bake, just remove the dough and allow it to come to room temperature before forming and baking.

We've had solid success baking dough that has been in the refrigerator for up to 48 hours. In fact, retarding the dough actually improves the flavor, as it slows down the action of yeast, and allows lactic and acetic acid forming bacteria to do their thing.

If you retard the dough for longer than 48 hours, the gluten is more likely to break down and get "slumpy." However, a slumpy dough can make some of the best pizza dough imaginable. It's a win/win!

FORM

After allowing the bread to rise for 12-18 hours, it's time to give it some definition by forming it. After forming, the fermentation continues as the loaf rests before baking.

PREPARE YOUR WORK SURFACE

Flour your work surface generously. Scoop the dough out of the bowl using a spatula or dough scraper; aiming to keep the dough as one uniform mass.

The dough is sticky, so you will also want to flour your hands, and have some extra flour in a bowl nearby.



ENVELOPE FOLD

After cutting the dough to size, give each ball of dough an "envelope" fold. Simply fold one side over, then the opposite side, then the adjacent side, and then the opposite side.

Fold the dough in half again, pushing the "seam" closed. Set the formed loaf seam side down on your floured work surface (or tray), and then pinch the end seams closed.

Cover with a floured towel or plastic wrap and let sit for 30 minutes. Repeat, and then let sit for another 30 minutes. Transfer to baking tray and proceed to scoring and baking.



DIVIDE

Depending on the size of loaf you want to make, divide the dough using a bench knife (or a chef's knife). If you want to make one big loaf, then proceed on to the next step.

Our recipes are designed to produce two loaves of bread, so we divide the dough in half. If you are a fan of baguettes, divide the dough into four pieces. (see following page).

You can of course also divide the dough into smaller portions for rolls, etc.



FORMING BAGUETTES

Divide the dough into four parts. Flatten the dough, and then fold it in half. Flatten it again, and then fold it in half again. Pinch the seam closed. Giving it a tug or “cigar” roll can help to elongate the dough further if desired. Set the formed loaf seam side down on your floured surface, and then pinch the end seams closed.

Cover with a floured towel or plastic wrap and let sit for 30 minutes. Fold the loaf one more time along its length, and then let sit for another 30 minutes. Transfer to baking tray and proceed to scoring and baking.



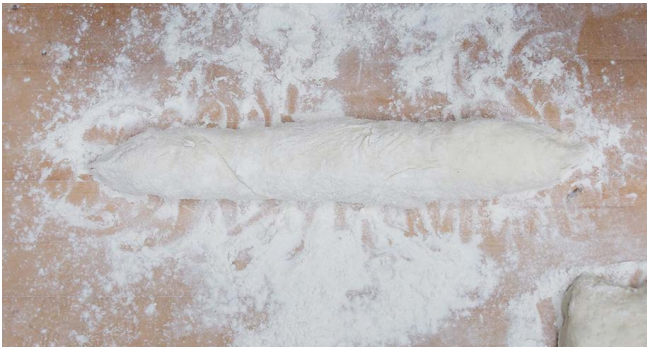


FORM - making pain d'epi

The pain d'epi is one of our very favorite breads, and our love of making it was part of what inspired us to create the Fourneau 2.0. The Plateau system makes it easier than ever to craft intricate loaves like the epi and get them into and out of the Fourneau without a hitch. If you are a "crust lover," this is the loaf for you.

STEP 1

Start with a baguette that is ready to go in the oven. (See preceding page about baguettes.) Transfer the loaf to a baking tray. If you are using the baking mat, place the baguette directly on the mat. If you are using just the tray, sprinkle it liberally with bread crumbs or cornmeal.



STEP 3

Lift the dough and gently pull it to one side. Repeat steps two and three until you come to the end of the baguette, alternating the side to which you pull the dough.



STEP 2

Using sharp kitchen scissors, make deep cuts in the baguette. Starting at one end, hold the scissors at a 30 to 45 degree angle cut and close the scissors completely, then rotate the cut lobe to one side of the tray. Carefully draw out the scissors.



STEP 4

Make one final cut on the top of the first section. This will allow it to expand during baking in the same way that the other sections will.



BAKE

1. SETUP

Before pre-heating your oven, get the Fourneau set up for use. If you have a standard oven, you probably have two oven racks. Place one of the oven racks in the middle of your oven, and then set up the Fourneau base and cover as shown. Pre-heating the hatch is not necessary, but is recommended. Place it in such a way that you can easily reach it with the handle.

If you have a baking stone or steel and intend to use it to increase your “through put,” set it up on the second rack below the Fourneau as shown.



2. PRE-HEAT

ALWAYS place the Fourneau in the oven BEFORE you begin to preheat. Do not pre-heat the baking tray or silicone mat.

Depending on the type of bread you are making, your desired oven temperature will vary. Consult your recipe for recommended baking temperature, and use an in-oven thermometer to ensure accurate temperature control.

Preheat the Fourneau for a minimum of 30 minutes before baking to ensure that it has come to the desired temperature, ideally confirmed by your thermometer.



3. USING THE PLATEAU BAKING TRAY AND MAT

When your loaves are ready to be baked, you will transfer them into the Fourneau using the baking tray. Place the silicone mat on the baking tray by sliding it under the rolled over edges.

Carefully lift your loaf from your work surface and transfer it to the baking tray, seam side down.

For convenience, you can also allow your loaf to do its second rise on the baking tray.



4. SCORE

Scoring the loaf is both functional and decorative. Scoring encourages steam to rise through the score line, rather than through the path of least resistance, creating a better rise and a more attractive appearance.

Using a razor blade or lame, score the loaf so that you cut through the surface of the bread. Depending on the size of the loaf, this will be somewhere between .25” and .5.” Make the cuts quickly and carefully.



5. LOADING THE FOURNEAU

Using the Fourneau handle, pick up the baking tray and place it completely inside the baking chamber. Carefully disengage the handle from the tray.

To disengage the handle, lift the back of the handle up, and then out. Be mindful of the hot surfaces as you disengage the handle.

Before using the handle during actual baking, we highly recommend "practicing" so you have a feel for engaging the handle.



6. BAKE: HATCH CLOSED

After loading the bread and disengaging the handle from the tray, pick up the hatch with the handle. Place the hatch into position at the front of the Fourneau so that it is completely closed. Disengage the handle from the hatch by lifting the back of the handle up, and then drawing it away carefully.

The hatch will capture the steam from the baking bread, allowing the bread to rise to its fullest potential before forming a perfect crust.



7. BAKE: HATCH OPEN

After hatch closed cooking, you will continue to bake the bread with the hatch open so that the crust can fully develop a rich color and deep flavor. **IMPORTANT: Do NOT push down on the handle when removing the hatch, and open the hatch slowly and carefully! Steam can be released.**

If you are baking several loaves and want to increase your through-put, use the handle to transfer the baking tray out of the Fourneau for its secondary baking on to a baking stone or rack. This frees up the Fourneau for the next loaf.



8. UNLOADING + COOLING

After your secondary baking time is complete, remove the baked loaf from the Fourneau. Again, be mindful of hot surfaces as you remove the baking tray from the baking chamber. Transfer your bread to a cooling rack, and let it cool completely.

CAUTION: Remember that the Fourneau is extremely hot! Do not put your hands inside of it for any reason until it is fully cooled, which can take several hours.





INGREDIENTS

3 cups	500 g	Unbleached white bread flour
1/2 tsp	2 g	Active dry yeast
2 tsp	10 g	Salt
1 5/8 cup	375 g	Water

BASIC WHITE

A perfect recipe for baguettes, inspired by the “no knead” method

METHOD

MIX

Mix all dry ingredients thoroughly.

Add water to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 12-18 hours, depending on weather and temperature.

FORM

Refer to pages 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Turn dough out onto floured work surface.

Divide dough into four portions. Fold each dough portion as described and pinch seam closed. Before baking, you can “twist” the ends of the loaves to give them a characteristic baguette point.

(This is the perfect recipe for making pain d'epi, see p. 18)

When ready to bake, carefully lift the formed loaf onto the baking tray.

BAKE

If you prefer to make two loaves versus four baguettes, modify the cooking time. Bake with the hatch on for 20 minutes and with the hatch off for 5-10+ min.

Bread is done baking when interior temperature of loaf reaches 200° F.

Score the loaf with three angled slashes using a razor.

Insert the tray into the Fourneau and close hatch. Cook with hatch closed for 15 minutes.

Remove hatch and cook with hatch off for an additional 5-10 minutes, depending on your preferred level of browning.

Remove from oven and allow to cool completely.

INGREDIENTS

2 1/4 cup	400 g	Unbleached white bread flour	<i>*Use a hard winter wheat such as Turkey Red.</i>
3/4 cup	100 g	Whole wheat flour*	
1/2 tsp	2 g	Active dry yeast	<i>*Any type of fresh pressed cider will do, even if it isn't as "fresh" as it was when you bought it!</i>
2 tsp	10 g	Salt	
1 5/8 cup	375 g	Fresh pressed apple cider*	

APPLE CIDER BREAD

An autumnal favorite

METHOD

MIX

Mix all dry ingredients thoroughly.

Add apple cider to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 12-18 hours, depending on weather and temperature.

FORM

Refer to pages 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Turn dough out onto floured work surface.

Divide dough into two portions. Fold each dough portion as described and pinch seam closed.

When ready to bake, carefully lift the formed loaf onto the baking tray.

This is a fun loaf to score with a decorative pattern, or you can give it a long deep cut down the center.

BAKE

Bread is done baking when interior temperature of loaf reaches 200° F.

Insert the tray into the Fourneau and close hatch.

Cook with hatch closed for 20 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preference for browning.

The extra sugar in the apple cider will caramelize faster than a plain loaf, so err on the side of a shorter baking time.

Remove from oven and allow to cool completely.



INGREDIENTS

3 cups	500 g	Unbleached white bread flour	<i>*Just about any beer will do as long as it is not particularly bitter, so avoid IPAs.</i>
1/2 tsp	2 g	Active dry yeast	<i>We like the results we get from Guinness, which lends a great color to the bread, and has a very mild taste.</i>
2 tsp	10 g	Salt	
1 can	350 g	Beer*	<i>Adding beer is a great way to boost the flavor of a "same-day" dough or a dough that has only 8 to 10 hours to rise.</i>
A splash	25 g	Extra water	

BEER BREAD

METHOD

MIX

Mix all dry ingredients thoroughly.

Add beer and extra water to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 12-18 hours, depending on weather and temperature.

FORM

Refer to pages 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Turn dough out onto floured work surface.

Divide dough into two portions. Fold each dough portion as described, and pinch seam closed.

When ready to bake, carefully lift the formed loaf onto the baking tray.

Score the loaf with a long vertical slash down the middle using a razor.

BAKE

Bread is done baking when interior temperature of loaf reaches 200° F.

Insert the tray into the Fourneau and close hatch. Cook with hatch closed for 20 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preference for browning.

Remove from oven and allow to cool completely.





INGREDIENTS

2 2/3 cups	450 g	Unbleached white bread flour	<i>*Depending on the type of olives you use, you may want to eliminate the salt in the recipe entirely.</i>
1/3 cup	50 g	Whole rye flour	
1/2 tsp	2 g	Yeast	<i>*take extra care to avoid olive pits or fragments ending up in the dough.</i>
1 tsp	5 g	Salt*	
1 cup	100 g	*Olives, sliced by hand	
1 5/8 cup	375 g	Water	
1 sprig		Rosemary	

OLIVE BREAD w/ HERBS

A light rye blend made with the best olives you can find

METHOD

MIX

Mix all dry ingredients thoroughly, and then add the olives. Mix the olives into the dry mix by hand.

Add water to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 12 - 18 hours, depending on weather and temperature.

FORM

Refer to page 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Turn dough out onto floured work surface.

Divide dough into two portions.

Envelope fold each dough portion and then fold in half.

Pinch the seam closed. Allow to rise for an hour and a half, covered, seam side down.

When ready to bake, the formed loaf onto the baking tray.

Score the loaf lengthwise with one long slash using a sharp knife or razor. Sprinkle rosemary on top.

BAKE

Bread is done baking when interior temperature of loaf reaches 200° F.

Load bread into the Fourneau and close hatch.

Cook with hatch closed for 20 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preference for browning.

Remove from oven and allow to cool completely.



INGREDIENTS

3 cups	500 g	Unbleached white bread flour
1 tsp	4 g	Yeast*
2 tsp	10 g	Salt
1 cup	225 g	Water (plus extra as needed)
1/8 cup	25 g	Extra virgin olive oil (optional)

FAVORITE PIZZA DOUGH

For a flavorful, chewy crust

METHOD

MIX

Mix all dry ingredients thoroughly.

Add water and EVOO to dry mixture and mix until all of the flour is saturated. Knead the mixture on a firm work surface until the dough feels smooth, usually about 5 min.

RISE

We feel that the dough greatly benefits from retarding, but this step is optional.

Return to bowl and cover tightly with plastic wrap. Allow dough to rise for 8-12 hours. Then retard in refrigerator for an additional 24-48 hours. (Retarding is optional.)

FORM

Pre-heat oven to 500° F while the dough is rising, at least 45 min. before you bake.

Turn dough out onto floured work surface.

Divide dough into four portions, and knead each portion before forming into a ball. Cover and let rise for at least 45 min. After dough has come close to doubling in size, form into a pizza by hand or by using a rolling pin. Roll it out so that it fits the Fourneau peel or baking tray dusted with cornmeal. (Do not use baking mat when cooking over 475°.)

If you intend to use the baking mat, lower the temperature to 475°.

Place formed pizza onto the peel / tray dusted with cornmeal and top with desired ingredients.

BAKE

Slide pizza off peel into the Fourneau or insert baking tray and close hatch. Cook with hatch closed for 10-15 minutes.

Remove hatch and cook with hatch off for an additional 5-10 minutes.



A beautiful space in Chicago's uptown neighborhood serving incredible food and fine wines. This bread is served at Income Tax as "Pan con Tomate with Fino Sherry."

INGREDIENTS

3 cups	500 g	Unbleached white bread flour
1/2 tsp	2 g	Active dry yeast
2 tsp	10 g	Salt
1/2 tbsp+	1 g	Generous pinch of saffron for making infused water
1 5/8 cup+/-	360 g	Saffron infused water (see instructions below)

SAFFRON BREAD

Created by Chef Ryan Henderson of Income Tax Bar, Chicago

METHOD

MIX

Begin with 720 g of water and saffron. Heat below boiling, though boiling won't do any harm. Reduce water to 360g. Strain out saffron threads, and then cool to room temp.

Mix all dry ingredients thoroughly.

RISE

Add water to dry mixture and mix until all of the flour is saturated.

FORM

Refer to pages 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Cover bowl tightly with plastic wrap. Allow dough to rise for 12-18 hours, depending on weather and temperature.

Turn dough out onto floured work surface.

Divide dough into two portions. Fold each dough portion as described and pinch seam closed.

When ready to bake, carefully lift the formed loaf onto the baking tray.

BAKE

Bread is done baking when interior temperature of loaf reaches 200° F.

Score the loaf with three angled slashes using a razor.

Insert the tray into the Fourneau and close hatch. Cook with hatch closed for 20 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preferred level of browning.

Remove from oven and allow to cool completely.

INGREDIENTS

1 1/8 cup	170 g	Unbleached white bread flour
1 1/8 cup	170 g	Sprouted whole wheat flour
1 1/8 cup	170 g	Whole wheat bread flour
1/2 tsp	2 g	Active dry yeast
2 tsp	10 g	Salt
1 tsp	5 g	Flax seeds
2 tsp	10 g	Sunflower seeds
1 tbsp	15 g	Sprouted wheat berries
1 5/8 cup	375 g	Water

CALIFORNIA LOAF

Inspired by Christopher McIntyre of Three Flies On a Knife Bakery

METHOD

MIX

Mix all dry ingredients thoroughly. Mix in the seeds and wheat berries.

Add water to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 12-18 hours, depending on weather and temperature.

FORM

Refer to pages 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Turn dough out onto floured work surface. Divide dough into two portions. Fold each dough portion as described and pinch seam closed.

When ready to bake, carefully lift the formed loaf onto the baking tray.

Score the loaf with one long cut using a razor.

BAKE

Bread is done baking when interior temperature of loaf reaches 200° F.

Insert the tray into the Fourneau and close hatch. Cook with hatch closed for 20 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preferred amount of browning.

Remove from oven and allow to cool completely.





If you have ever been to the farmer's market in Lompoc, CA, you might have come across the incredible bakers behind Three Flies On a Knife. Even if you are nowhere near Lompoc, you can check them out on instagram. [@threefliesonaknife](#)



These beautiful loaves were made and photographed by Kaname Tanaka. Her instagram feed is a constant source of inspiration for the beautiful and the delicious. @tanakaname

INGREDIENTS

2 2/3 cups	450 g	Unbleached white bread flour
1/3 cup	50 g	Whole grain spelt flour
1/2 tsp	2 g	Active dry yeast
2 tsp	10 g	Salt
1/4 cup	50 g	Preserved lemon (thoroughly rinsed and finely minced)
1 5/8 cup	375 g	Water

SPELT + PRESERVED LEMON

Inspired by Kaname Tanaka of Earth Root Farm

METHOD

MIX

Mix all dry ingredients thoroughly, then mix in the preserved lemon mince.

Add water to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 12-18 hours, depending on weather and temperature.

FORM

Refer to pages 16-19 for more info on folding and forming.

Pre-heat oven to 475° F while the loaves are rising, at least 45 min. before you bake.

Turn dough out onto floured work surface.

Divide dough into two portions. Fold each dough portion as described and pinch seam closed.

When ready to bake, carefully lift the formed loaf onto the baking tray.

Score the loaf with one long vertical slash using a razor.

BAKE

Bread is done baking when interior temperature of loaf reaches 200° F.

Insert the tray into the Fourneau and close hatch.

Cook with hatch closed for 20 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preferred level of browning.

Remove from oven and allow to cool completely.

INGREDIENTS

2 3/4 cups	460 g	Gluten-free flour mix	<i>Prior to making the dough recipe, you'll want to make the gluten-free flour mix below:</i>
1 tsp	4 g	Active dry yeast	
2 tsp	10 g	Salt	250 g rice flour
1 3/4 cup	425 g	Water	100 g oat flour
3 tbsp	40 g	Baking soda (for bath)	50 g tapioca flour
		Sesame seeds, poppy seeds, garlic salt for topping (optional)	50 g potato flour
			10 g xanthum gum

GLUTEN-FREE BAGELS

Inspired by Linsey Rosen and Gluten-Free Artisan Bread in Five

METHOD

MIX

Mix all dry ingredients thoroughly.

Add water to dry mixture and mix until all of the flour is saturated.

RISE

Cover bowl tightly with plastic wrap. Allow dough to rise for 6-12 hours. Note that gluten-free dough will not rise much.

FORM

Pre-heat oven to 450° F after forming the loaves.

Turn dough out onto floured work surface.

Divide dough into six portions. Carefully form into bagel shapes, and then allow to rest (covered) on workbench for 1 hour.

The soda bath will help to give the bagels a beautiful brown color, and adds a unique flavor.

45 minutes into the bench rest, make the baking soda "bath." Combine baking soda with 2 cups of boiling water, and mix until dissolved.

After the hour of bench rest, carefully transfer the bagels to the boiling bath, and let them soak for about 30 seconds to 1 min. on each side. If they are fully immersed, then there is no need to flip them over. When ready, they should rise to surface.

BAKE

Carefully transfer each bagel to baking trays. You should be able to bake at least three at a time, depending on size. Sprinkle the tops with seeds.

Insert the tray into the Fourneau and close hatch. Cook with hatch closed for 30 minutes.

Remove hatch and cook with hatch off for an additional 5-15 minutes, depending on your preferred level of browning.

Remove from oven and allow to cool completely.



Made and photographed by @linsey.rosen

RECOMMENDED...

READING

Hertzberg, Jeff, and Zoë François.

Gluten-Free Artisan Bread in Five Minutes a Day: The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours. St. Martin's Press, 2014.

Hertzberg, Jeff, and Zoë François.

The New Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking. St. Martin's Press, 2013.

Lahey, Jim, and Richard Flaste.

My Bread: The Revolutionary No-work, No-knead Method. New York: W.W. Norton, 2009

Reinhart, Peter.

Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor. Berkeley, CA: Ten Speed, 2007

Reinhart, Peter.

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread. Berkeley: Ten Speed, 2001.

Robertson, Chad.

Tartine Bread. San Francisco: Chronicle, 2010

TASTING

Floriole Bakery, Chicago

1220 W Webster Ave, Chicago, IL 60614
floriole.com

Publican Quality Bread, Chicago

825 W Fulton Market, Chicago, IL 60607
publicanqualitybread.com

Pleasant House Bakery Bread

2119 S Halsted St #1, Chicago, IL 60608
pleasanthousebakery.com/bread

Cellar Door Provisions

3025 W Diversey Ave, Chicago, IL 60647
cellardoorprovisions.com



for the love of bread.

 /fourneauoven

 /fourneauoven

 WWW.FOURNEAUOVEN.COM

 WWW.STRANDESIGN.ORG

