



# FOURNEAU

BREAD OVEN

recipes | techniques | experiments





## THE FOURNEAU STORY

It could easily be said that we fell in love because of our mutual love of food — When we met as twenty-somethings in the early “aughts,” Ted and I were both design students living with our parents. Getting together and cooking was something that we both loved (and could afford) to do. I really started to swoon over Ted when he served me steamed fish cooked with fermented black beans, ginger, and bok choy.

Over the years, we’ve explored all kinds of food making. Baking, grilling, pickling, fermenting, brewing .. if you can eat it, we probably have. About eight years ago, shortly before we started our company, Strand Design, we caught “the bread bug” from Ted’s dad, Bob Burdett. Bob had lived in France as an exchange student, and had spent years trying to recreate the kind of bread that he had experienced while living with his exchange family.

When Mark Bittman wrote about Jim Lahey’s “no knead recipe” in the New York Times, Bob became an evangelist for the technique. We all got on board, and soon enough, everybody in the family had modified the basic recipe to make the kind of bread that we each liked best. It seemed like magic to be able to make this kind of beautiful, crusty, delicious bread at home, and the recipe allowed for a lot of experimentation and creativity.

However, the tools that were available for making this kind of bread at home were just not cutting it. The results from baking in a superheated container are awesome, but we got tired of improvised solutions. As designers, we decided we wanted to try to make a product that would feel and look like a new piece of classic cookware, while also making it easier to make bread at home.

After prototyping and sourcing the manufacture of the Fourneau, we launched it on Kickstarter, and were thrilled by the amount of support that we received. People from all over the world backed our project, and we are delighted that you now hold the Fourneau Bread Oven in your hands.

Thanks for purchasing the Fourneau Bread Oven! We hope you’ll keep in touch with us. Send us your recipes, bread photos, questions, comments, insights, and anything else you might like to share. Bon Apetit!



Photo by Anjali Pinto

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# 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. (see p. 5.)

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. Next, place the hatch next to the cover in such a way that you can easily pick it up. 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 500°F. The Fourneau will be hot during use and will remain very hot for several hours after baking is completed.

Baking with the Fourneau requires the manipulation of the front lid to capture steam during baking. **YOU MUST** use protective equipment such as an oven mitt or hot pad to manipulate the lid during use.

**DO NOT** attempt to move the cover when it is hot. To remove bread from inside the Fourneau, use the peel, and if necessary, a set of long handled tongs.

### LIKE THIS



### NEVER LIKE THIS!



## 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 scrape any residue or extra flour from the base after use. There is no reason to wash the Fourneau with water or soap.

Seasoning can be performed at home to build up or repair the original finish. Simply 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 an hour at 485°F. Turn off the heat, and leave the parts to cool for several hours.

## CARING FOR YOUR PEEL

Your peel is crafted from maple hardwood and protected with an easy to renew, mineral oil finish. Maple, like all woods, is sensitive to atmospheric change and moisture. Do not soak the peel in water, or wash in a dishwasher. Doing so will cause the wood to absorb excessive moisture and will result in warping and cracking.

We recommend that you lightly wash your peel by hand with warm water and gentle detergent. Drying it immediately after washing and refreshing the oil finish periodically will extend the life of your peel.

Note that food oils can and will penetrate the mineral oil finish causing discoloration and staining. After repeated use and washing, the oil finish will become worn and should be reconditioned. Simply apply mineral oil to a clean and dry peel using a rag or paper towel. Wipe off excess oil and set to dry. Multiple coats can be applied for longer lasting protection. Repeated use and renewal of the oil finish will over time form a beautiful patina.

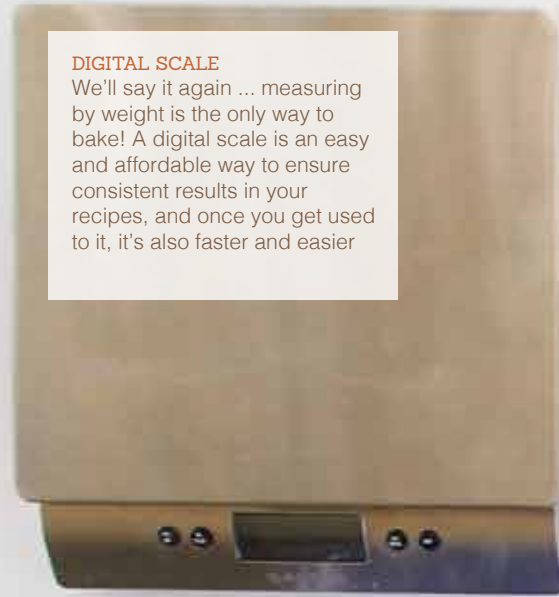




# USEFUL TOOLS

**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



**SILICONE SPATULA**  
For mixing dough



**BENCH KNIFE**

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



**RAZOR**

For scoring loaves



**MEASURING SPOONS**



**OVEN THERMOMETER**



**MIXING BOWLS**

Ceramic, glass, or plastic are best



**TONGS**

Highly recommended to help remove larger loaves from the Fourneau

**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 find.

The recipes in this booklet make use of a variety of flours, from basic white bread flour to whole rye flour. Most of these ingredients can be found at a good quality grocery store. You can also order freshly milled flour online from sources like Breadtopia ([breadtopia.com](http://breadtopia.com)) or Baker Miller ([bakermillerflour.com](http://bakermillerflour.com)) if you are looking for flour at it's peak of freshness and don't have a source near you.

*From left to right ...*

### UNBLEACHED ORGANIC BREAD FLOUR

White bread flour gives the greatest rise, and is used in all of our recipes in varying amounts.

### SEMOLINA FLOUR

Used for pasta and pizza dough. Has a characteristic golden hue. Provides less rise than white bread flour, which is desirable when making "cracker crust" pizza dough.

### ORGANIC WHOLE WHEAT BREAD FLOUR

We're huge fans of using whole wheat flour in our breads because of it's rich flavor and beautiful color. It's also more nutritious! Whole wheat flour rises less than white flour, and will typically produce a more dense bread. We've found that you can still get good results when using up to 2/3 whole wheat in a recipe by blending whole wheat bread flour with sprouted whole wheat flour.

### ORGANIC 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 beautiful "flecked" texture when added even in small amounts.

### ORGANIC RICE FLOUR

Rice flour has some unique properties that make it perfect for dusting. It absorbs a lot of moisture, so it will help "lubricate" your peel. It also stays white during baking.

### ORGANIC WHEAT BRAN

Wheat bran is the best thing to use to ensure that your loaf will slide off the peel ... we like to refer to them as "ball bearings." Many thanks to baker Alex Roman for converting us from breadcrumbs to wheat bran!



# INTRO TO MAKING BREAD

## 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 six 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 500g of flour and between 350 and 375g 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 600 grams. If your recipe has a large percentage of whole wheat flour, you can bake a loaf that is closer to 800 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° - 90°). 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 essential.



## 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 "its 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 that 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 your dough.



## 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 Wednesday, get ready to bake at 5pm on Thursday.)

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.





# 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.



## 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. (Try not to exceed 600g.)

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.



## 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, and then pinch the end seams closed.

Cover with a floured towel or plastic wrap and let sit for 1.5 - 2 hours. The loaf will come close to doubling in size.



## FORMING BAGUETTES

Divide the dough into four parts, then envelope fold.

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 1 - 1.5 hours. The loaf will come close to doubling in size.





# 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. Place the hatch to the left or the right of the oven assembly, depending on which hand you use.

If you have a baking stone or steel and intend to use it to increase your “through put,” (see next page) 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.

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 45 minutes before baking to ensure that it has come to the desired temperature, ideally confirmed by your thermometer.



## 3. LOADING THE PEEL

When your loaves are ready to be baked, you will transfer them into the Fourneau using the peel. Sprinkle the surface of the peel with breadcrumbs, polenta, or wheat bran. This will allow the loaf to slide easily off the peel and into the Fourneau. After prepping the peel, place it next to your loaf and roll the loaf on to the peel. You should have your seam side down on the peel.

“Shimmy” the peel back and forth a few times to make sure that your loaf slides easily on the peel. If it sticks, add more wheat bran.



## 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 thin and very sharp knife, or a razor blade, 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

With a hot pad at the ready, open the door to your oven. Insert the peel into the Fourneau towards the back, and with a quick, short, back and forth motion, “shimmy” the loaf into the Fourneau.

**IMPORTANT:** make sure that the loaf is fully inside of the baking chamber, and does not go past the boundary defined by the edge of the cover. If you do not have the loaf fully inside of the Fourneau, you will “squish” your bread with the hatch!



## 6. BAKE: HATCH CLOSED

Once your loaf is fully inside, use a hot pad to move the hatch into position. It will sit flush on the edge of the base. Place the hatch so that it is inset into the cover, making contact with the interior lip.

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

Baking times will vary by recipe and loaf size.



## 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:** open the hatch slowly with a hot pad and be careful! Steam can be released. Set the hatch aside into its “set up” position.

If you are baking several loaves and have a baking stone, use the peel to move the loaf onto your stone for it's secondary baking (as shown at left). This will free up the Fourneau for the next loaf.



## 8. UNLOADING + COOLING

After your secondary baking time is complete, remove the baked loaf from the Fourneau using the peel. Slide the peel under the loaf, keeping the peel parallel to the base. If you have made a particularly large loaf, you may also want to use tongs to help you pull the loaf onto the peel.

**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	350 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 page 12 for more info on folding and forming.

Pre-heat oven to 485° 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 on p. 15, and pinch seam closed. Allow to rise covered for at least an hour. Before baking, you can “twist” the ends of the loaves to give them a characteristic baguette point.

When ready to bake, roll the formed loaf onto the peel dusted with bran.

## 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 10+ min.

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

Score the loaf with three angled slashes using a sharp knife or razor.

Slide loaf off peel into the Fourneau and close hatch. Cook with hatch closed for 15 minutes. Remove hatch and cook with hatch off for an additional 10-15 minutes.

Remove from oven and allow to cool completely.



INGREDIENTS

2 2/3 cups	450 g	Unbleached white bread flour
1/3 cup	50 g	Whole rye flour
1/2 tsp	2 g	Yeast
1 tsp	5 g	Salt*
1 cup	100 g	Pitted mixed olives, sliced by hand*
1 5/8 cup	350 g	Water

*\*depending on the type of olives you use, you may want to eliminate the salt in the recipe entirely*

*\*take extra care to avoid olive pits or fragments ending up in the dough*

## OLIVE BREAD

*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 12 for more info on folding and forming.

Pre-heat oven to 485° 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, roll the formed loaf onto the peel dusted with bran.

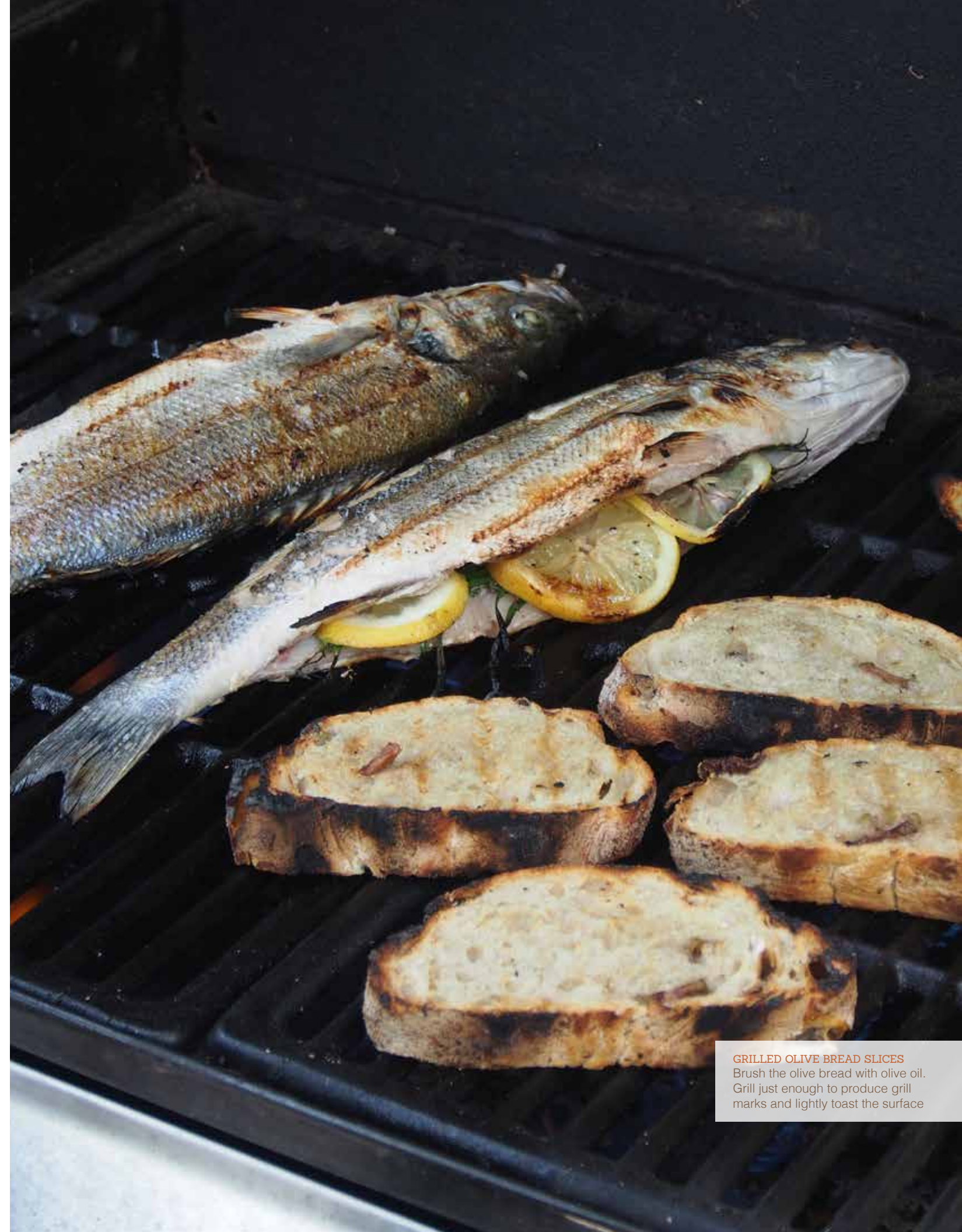
BAKE

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

Score the loaf lengthwise with one long slash using a sharp knife or razor.

Slide loaf off peel into the Fourneau and close hatch. Cook with hatch closed for 20 minutes. Remove hatch and cook with hatch off for an additional 10-15 minutes.

Remove from oven and allow to cool completely.



**GRILLED OLIVE BREAD SLICES**  
Brush the olive bread with olive oil. Grill just enough to produce grill marks and lightly toast the surface





**WHOLE GRAIN BLENDS**  
From left to right: seeded rye,  
sprouted wheat + pecans +  
teff, whole wheat + fig + walnut

**INGREDIENTS**

1 1/8 cup	170 g	Sprouted whole wheat flour
1 1/8 cup	170 g	Whole wheat bread flour
1 1/8 cup	170 g	Unbleached white bread flour
1/2 tsp	2 g	Yeast
2 tsp	10 g	Salt
1 tbsp	15 g	Whole grain teff
3/4 cup	75 g	Chopped pecans
1 1/2+ cup	375 g	Water

**SPROUTED WHEAT + PECANS + TEFF**

*savory, nutty, and complex*

**METHOD****MIX**

Mix all dry ingredients thoroughly, and then add the pecans and teff. Mix again.

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 16-20 hours, depending on weather and temperature.

**FORM**

Refer to page 12 for more info on folding and forming.

Pre-heat oven to 485° F while the loaves are rising, at least 45 min. before you bake.

**BAKE**

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

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, roll the formed loaf onto the peel dusted with bran.

Score loaf with a sharp knife or razor in any pattern you like.

Slide loaf off peel into the Fourneau and close hatch. Cook with hatch closed for 20 minutes. Remove hatch and cook with hatch off for an additional 10-15 minutes.

Remove from oven and allow to cool completely.



INGREDIENTS	1 1/4 cups	200 g	Whole wheat bread flour
	1 3/4 cups	300 g	Unbleached white bread flour
	1/2 tsp	2 g	Yeast
	2 tsp	10 g	Salt
	3/4 cup	75 g	Chopped walnuts
	3/4 cup	130 g	Dried figs (preferably Calimyrna) sliced
	2 tbsp	30 g	Whole grain millet
	1 1/2+ cup	375 g	Water

## WHOLE WHEAT + FIG + WALNUT

*the perfect breakfast bread*

METHOD	<b>MIX</b>	Mix all dry ingredients thoroughly, and then add the walnuts, figs, and millet.
		Add water to dry mixture and mix until all of the flour is saturated.
	<b>RISE</b>	Cover bowl tightly with plastic wrap. Allow dough to rise for 16-20 hours, depending on weather and temperature.
	<b>FORM</b>	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, roll the formed loaf onto the peel dusted with bran.
	<b>BAKE</b>	Score loaf lengthwise with a sharp knife or razor. Slide loaf off peel into The Fourneau and close hatch. Cook with hatch closed for 20 minutes. Remove hatch and cook with hatch off for an additional 10-15 minutes.
		Remove from oven and allow to cool completely.

Refer to page 12 for more info on folding and forming.

Pre-heat oven to 485° F while the loaves are rising, at least 45 min. before you bake.

Note that the sugar in the figs may cause the crust to caramelize more quickly. If you want to avoid dark caramelization, reduce your bake time by a few minutes.

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

INGREDIENTS	2 cups	350 g	Unbleached white flour
	1 cup	150 g	Whole rye flour
	1/2 tsp	2 g	Yeast
	1 tsp	5 g	Salt
	3/4 cup	100 g	Roasted sunflower seeds, lightly salted
	2 tbsp	25 g	Flax seeds
	1 3/4 cup	375 g	Water
		a pinch	Caraway seeds (optional)

## SEEDED RYE

*a flavorful, hearty bread — try it with lox + cream cheese*

METHOD	<b>MIX</b>	Mix all dry ingredients thoroughly, and then mix in the flax and sunflower seeds.
		Add water to dry mixture and mix until all of the flour is saturated.
	<b>RISE</b>	Cover bowl tightly with plastic wrap. Allow dough to rise for 16-20 hours, depending on weather and temperature.
	<b>FORM</b>	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, roll the formed loaf onto the peel dusted with bran.
	<b>BAKE</b>	Score loaf lengthwise with a sharp knife or razor. If you are adding the caraway seeds, sprinkle them in the scored area. Slide loaf off peel into the Fourneau and close hatch. Cook with hatch closed for 20 minutes. Remove hatch and cook with hatch off for an additional 10-15 minutes.
		Remove from oven and allow to cool completely.

Refer to page 12 for more info on folding and forming.

Pre-heat oven to 485° F while the loaves are rising, at least 45 min. before you bake.

Note: Caraway has a powerful flavor! Use them sparingly.





**WHOLE GRAIN FOR FLAVOR**  
100 g of whole wheat + 400 g  
of white makes a more flavorful  
crust. Try it!

## INGREDIENTS

3 cups	500 g	Unbleached white bread flour
1 tsp	4 g	Yeast*
2 tsp	10 g	Salt
1 cup	225 g	Water
1/4 cup	50 g	Extra virgin olive oil (optional)

*If you want to use the dough sooner, increase the yeast to 2 tsp / 10 g and shorten the rise time to 4 hours. The flavor won't be as developed, but it will still be tasty.*

## BASIC PIZZA DOUGH

*for a rich, pillowy 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

Return to bowl and cover tightly with plastic wrap. Allow dough to rise for 8-18 hours.

#### 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; knead and then form each portion 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.

#### BAKE

Place formed pizza onto the peel dusted with bran and top with desired ingredients.

Slide pizza off peel into the Fourneau and close hatch. Cook with hatch closed for 10-15 minutes. Remove hatch and cook with hatch off for an additional 5-10 minutes.



INGREDIENTS

1 cup	150 g	Semolina wheat flour
2 cups	350 g	Unbleached white all purpose flour
1 tsp	4 g	Yeast*
2 tsp	10 g	Salt
1 cup	225 g	Water
1/4 cup	50 g	Extra virgin olive oil

*If you want to use the dough sooner, increase the yeast to 2 tsp / 10 g and shorten the rise time to 4 hours. The flavor won't be as developed, but it will still be tasty.*

## CRACKER CRUST PIZZA DOUGH

*a crisp and golden crust for lightly garnished pizzas*

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

Return to bowl and cover tightly with plastic wrap. Allow dough to rise for 8-12 hours.

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 eight (or six) portions; knead and then form each portion 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 using a rolling pin. Roll it out so that it fits the Fourneau peel.

BAKE

For cracker crust pizza, you can skip the hatch closed cooking phase if you so desire.

Place formed pizza onto the peel dusted with bran and top with desired ingredients. IMPORTANT: Do not overload the crust! Add ingredients sparingly.

Slide pizza off peel into the Fourneau and close hatch. Cook with hatch closed for 7-10 minutes. Remove hatch and cook with hatch off for an additional 2-5 minutes.







## ESSENTIAL READING

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

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