



## ***Rustic Breads and Sourdough Starters***

George De Pasquale 5601 1<sup>st</sup> Ave S, Seattle WA 98103 206-545-3804

### **The Essential Tools of the Trade**

**Scale**-preferably a gram scale, but a common spring scale will do

**Cups**- for measuring liquids

**Measuring Spoons**- if you don't have a gram scale, small amounts of dry ingredients are easier to measure in volume

**Scoops**- not necessary but makes measuring easier

**Mixer**- Kitchenaid or equivalent. You need a powerful motor to mix bread dough. Dough hook should be spiral shaped.

**Large bowls**- for fermenting the dough, starter, etc. If mixing by hand, a large heavy-duty bowl is preferable.

**Thermometer**- the instant reading type analogue or digital.

**Bench Knife**- indispensable! The perfect tool for dividing dough, scraping surfaces, even measuring flour into the scale.

**Bench**- it has to withstand the force of kneading and be high enough to be comfortable, and be seamless and easy to clean.

**Baskets or Couche**- the baskets should be big enough to accommodate the proofed loaves, the couche should be of linen, but cotton duck (such as a tea towel) is also fine

**Razor Blade or Lame**- for scoring loaves

**Peel** - for moving the loaves to the oven

**Baking Stone** - necessary for getting a good crust

**Cast Iron Frying Pan** -for creating steam in the oven

**Spritzer**- for creating steam in the oven

**Cooling Rack**- wire so that air can flow around the loaf

**Bread Knife**- a very sharp large knife or sharp serrated knife. For making your experience joyous.