

# Proper Job Bread

## Ingredients

450g	Strong White Flour
50g	Cotswold Crunch Flour - from Cotswold Flour
10g	Salt
300g	'Proper Job" Pale Ale Beer
50g	Tepid Water
8g	Instant Yeast

## Method:

1. Add the Flours and Salt, and mix well
2. Add to this the beer
3. Mix the 50g of tepid water with the yeast
4. Mix well until dissolved
5. Add this the flour/salt and beer mixture
6. Mix until all the ingredients are well mixed and the dough is coming together
7. Knead well on a worktop, for approx 8mins and passes the window pane test.
8. Add to a bowl, cover with a damp tea towel ( I use a reusable shower cap) and leave at around 25°C for two hours, or until it has doubled in size and when poked doesn't spring back completely.
9. Flour a banneton basket with flour
10. Lightly flour the worktop and carefully empty the dough onto the worktop
11. Gently flatten and stretch the dough.
12. Fold in the corners with the aim to begin creating tension in to dough
13. Then using your hands behind the dough towards you, allowing the base of the dough to drag, to further increase tension in the dough - but not too much that it tears the dough.
14. Place in the banneton basket, cover with a shower cap and leave at approx 25°C to do a 2nd prove for an hour, or double in size
15. 1/2hr before baking place your dutch oven in the oven, turn the oven on to 250°C to warm up fully.
16. Have a sheet of parchment paper cut in a circle with handle wings.
17. Carefully tip the dough onto the parchment paper, dust off the excess flour and score with a lame or sharp knife.
18. Remove the dutch oven from the main oven, remove its lid
19. Carefully lift up the dough with the parchment handles and place into the dutch oven, and replace the lid
20. Place in the oven and bake for 20mins at 250°C with the lid on
21. After 20mins remove the lid and cook for a further 12mins with the lid off at 220°C.
22. Remove the bread from the oven and dutch oven and allow to cool for 20mins on a cooling rack until it has cooled enough to cut.