



Ingredients to make 2

170g warm water

5g dried yeast or 8g fresh yeast

250g strong white flour

5g salt

Method

If you are using quick/active yeast you can add it straight into the flour, otherwise stir the **yeast** into the **warm water** until it is dissolved.

Weigh out the **strong white flour** and **salt** in a bowl large enough for the dough to double. Mix in the liquid until you have a sticky dough.

Knead the dough for 10 to 15 minutes until it is smooth and springy.

Put the dough, covered, in a lightly moistened bowl in a warm place covered for 1 hour.

Shaping

Turn the dough out onto floured baking paper on a tray. Gently tease it out into a 15cm square (just longer than a dough scraper). Make a long diagonal cut with your dough cutter, stopping just short of the edge of the dough. Now make two or three smaller cuts on either side of the diagonal cut, again stopping just short of the edge and just short of cutting through to the first cut. Use your fingers or scraper to enlarge the cuts into quite large holes so that they don't close up again during proving and baking. Allow enough room between & around the fougasses for expansion.

Proving

Leave for 15 to 20 minutes in a warm, moist place. A plastic bag misted inside with a plant spray works well.

Baking

Heat the oven to 250°C. If you like, slide the fougasse on the baking sheet onto a hot baking tray, otherwise just put the original tray in the oven as is. Add a cup of water to a tray in the bottom of the oven then turn down to 230°C to bake for 10 to 15 minutes. Remove the tray with water after 5 minutes.

Cool on a wire rack covered with a cloth for a few minutes then serve warm.

Using an overnight sponge mixture

This long cool fermentation with just a small amount of yeast helps to develop flavour. In a bowl big enough to hold all the ingredients and allow for the dough to double in size mix then cover and leave till morning.

80g cool water

80g strong white flour

2g dried yeast

The remaining ingredients to add to the sponge the following morning are:

170g strong white flour

90g warm water

1g dried yeast

5g salt