

## Make Amazing Sourdough Bread with a Cloche

This is my go-to simple recipe for a no-knead overnight sourdough boule, based on a method from [French baker Flo Makanai](#). I usually begin after dinner to bake the next day.

Ingredients (all measured by WEIGHT not volume)

- 1 part active & bubbly sourdough starter that [passes the float test](#)
- 2 parts warm water
- 3 parts bread flour
- 2% of the flour weight in sea salt













So, for a small 1 pound boule, I would use:

- 75 g starter
- 150 g water
- 225 g bread flour
- 5 g sea salt

Instructions to use [my convertible banneton/bread cloche](#). (Though you can use any oven safe vessel to bake your bread in.)

1. Combine all ingredients in a large bowl
2. Mix with a spatula until it makes a rough/shaggy dough
3. Cover with a damp towel and let sit 30-60 minutes at room temperature
4. Do a series of [stretch and folds](#) right in the bowl over the course of a few hours. The exact number doesn't really matter – maybe a set of 4 folds (1 each at 'north', 'south', 'east', and 'west' around the bowl) every 30 – 60 minutes 4 or 5 times. This strengthens the dough without overhandling or making a gloopy mess. *Make sure to dip your hands in some water first to keep the dough from sticking to them.*
5. Let the dough ball rise covered with a damp cloth on the counter at room temperature 8 -10 hours. (I begin the process after dinner, so this would be overnight for me.)
6. In the morning, lightly flour the counter. Coax the dough from the bowl onto the counter and gently form a ball. If the dough is still a bit gloopy, do a set of stretch and folds until it holds its shape.
7. Line your stoneware cloche's unglazed interior with a cotton towel. Sprinkle it with flour. This will be your banneton.
8. Gently place your dough ball in the floured banneton. Flip the cloth ends up to cover, and place in the refrigerator for at least 1 hour and as long as 24 hours. (So you can bake at your convenience.)
9. After at least one hour in the refrigerator, take out the dough.
10. Ready your baking surface (I used a ceramic plate. You can also use a pizza stone or a pan) with a piece of baking parchment.
11. Place your lined baking pan over the banneton, parchment side down.
12. Pick up the banneton AND the pan, and flip them, so the pan is on the bottom and the banneton on the top.
13. Lift away the banneton.

14. Peel away the floured towel.
15. Score the loaf.
16. Turn the banneton over – it is now your cloche! – **lightly coat the inside with no-stick oil spray** and place it over the dough.
17. Place in a COLD oven (**NEVER PUT THE STONEWARE CLOCHE IN A HOT OVEN OR IT WILL CRACK FROM HEATSHOCK**), and set to 450 (425 with convection)
18. Bake covered 20-30 minutes.
19. With hot mitts, carefully remove the cloche and place it somewhere to cool.
20. Continue baking bread for 20-30 minutes longer until done.
21. COOL bread completely before slicing it open. (The hardest step!)

-  Shaggy dough (step 1-3)
-  Floured cloth lining bowl (banneton) (step 7)
-  Dough ball resting in banneton
-  Covered dough ball ready for the fridge (step 8)
-  Parchment lined baking pan/plate (step 10)
-  Place baking pan/plate over banneton (step 11)
-  Flip so the baking tray is on the bottom and banneton on the top (step 12)
-  After lifting off banneton, peel away flour lined cloth (step 13/14)
-  Score your loaf (step 15)
-  Place bowl over dough – your banneton is now a cloche! (step 16)
-  Place in COLD oven (no preheating!), set temp to 450 (425 if using convection) (Steps 17-18)
-  Carefully remove hot cloche after 20-30 minutes in the oven, continue to cook uncovered 20-30 min more (steps 19-20)

Voila! You have bread!