



Before You Start – A Timeline – Teresa L Greenway

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This is a simple time line that I went by, you can change it around to suit your schedule:

1. 9:00-10:pm pm the night before baking – feed starter.
2. 8:00 am – Mix dough (bulk ferment begins).
3. 9:30 am – Fold dough
4. 11:00 am – Fold dough.
5. 12:00 noon – Fold dough – check for dough ripeness.
6. 1:00 pm – Shape dough (pre-shape or first shape).
7. 1:20 -1:30 pm – Final Shaping of dough, place in container/banneton (final Proofing begins).
8. 2:30 pm – Check dough, turn on oven, put in stone for pre-heating (500F/260C).
9. 3:00 pm – Check dough.
10. 3:15 pm – Check dough, put roasting lid into the oven to pre-heat.
11. 3:30 pm – Score, spray dough and bake (Turn oven down to 450F/232C for baking).
12. 3:45 pm – Take off lid.
13. 4:00 pm – Remove finished loaf from oven.
14. 5:00 pm – Slice for dinner.

The timing for folding isn't critical, if your timing is off it's fine. Just try to fold 3-4 times during bulk ferment.

For more information visit: <https://thebakingnetwork.com>