

Couronne Bordelaise

These steps are intended as a basic “memory jogger” to accompany the video and pick up from when you have a risen dough to work with.

Divide your 750 grams of medium hydration (60-65%) dough into 6 balls of 100 grams each and one ball of 150 grams.

(For a basic white bread recipe, combining 460 grams of all purpose or bread flour with 300 grams of water, will yield the quantity and hydration level used in the video)

Roll the 150 gram dough ball into a flat (pizza like) disk roughly 8” in diameter. Drape it over the center cup of your couronne form and position the 6 balls evenly around the cup. Slash the disk as shown below.



Drape the triangles of dough over the dough balls.



Cover with plastic and let proof until the 6 dough balls are touching (1 to 1½ hours)



Invert the whole thing onto a peel and slide onto baking stone or La Cloche base preheated to around 450-475.



Bake for about 30 minutes until golden brown and internal temperature is 200-210.
Cool and devour.

