

# ***Modern Sourdough corrections***

## **p.31 Geronimo**

Step 2: At the same time as the starter is prepared, combine the seeds and cold water for the stage 1 soaker in a 200ml (7 fl oz) container. Cover and leave at room temperature.

## **p.38 Baguette**

Step 2: Add the flour, water and salt for stage 2 to the jar containing the stage 1 starter, mix, cover and leave at warm room temperature for 6-8 hours.

Step 3: Combine the flour, water, salt and malt syrup or brown sugar for stage 3 and all of the starter in a large bowl and mix with a spoon or your hand until no dry patches of flour remain visible. Use one hand rather than two; at this stage the dough is sticky and you are better off keeping one hand free of dough to hold the bowl.

## **p.63 Sourdough Bagels**

Step 9: Bring a large pan of water to the boil, check the weight of the water and add 20g ( $\frac{3}{4}$  oz) malt syrup for every 1kg ( $3\frac{1}{4}$  oz) water. Boil the bagels in batches of 3. Remove from the water after 30 seconds and place on a wire rack to drain. After a minute or two, when they are tacky rather than wet (but don't wait too long or they will be too dry to hold the seeds), drop the bagel into the bowl of seeds or mixed topping ingredients and then place on the lined baking tray. Repeat until all the bagels are boiled and coated.

## **pp.129-30 Panettone**

Step 7: When the dough has tripled in volume you can mix the stage 4 dough. Place the stage 3 dough in the bowl of a free-standing mixer fitted with the dough hook. Mix the egg yolks and sugar for the stage 4 dough in a small bowl and add half to the bowl with all the flour for the second dough. Mix for 5 minutes on a medium speed.

Step 8: Add the remaining egg and sugar and mix for 5 minutes. Add the salt to the dough and then the butter, a cube at a time, while you mix for 5-10 minutes on a medium speed until incorporated into the dough. The dough should be strong and smooth; stretch a small amount between your fingers and if you can form a thin 'window' that breaks with clean lines to the edge when you poke a hole in it then it is ready. Add the fruit and flavourings to the dough and mix for 3-5 minutes on a low speed until well mixed.

## **p.134 Sourdough Banana Bread**

Stage 4: Second mix

110g ( $3\frac{3}{4}$  oz) unsalted butter

70g ( $2\frac{3}{4}$  oz) walnuts (optional)

91g ( $3\frac{1}{4}$  oz) plain white flour

71g ( $2\frac{3}{4}$  oz) dark brown sugar

$\frac{1}{2}$  tsp sea salt