

Ambient Classic Planner

THE
SOURDOUGH
CLUB

Date :

Schedule

Day 1 8pm	Refresh starter 1st build
Day 2 - 8am	Refresh starter 2nd build
Day 2 - 10 pm	Make slow leaven
Day 3 - 8 am	Mix dough - keep at 27C
10-11 am	Bassinage over 3 hours - gently
11-12 am	Add salt
12-1 pm	
1-2 pm	Very gently stretch and fold.
2-3 pm	
3-4 pm	Shape
4-5 pm	
5-6 pm	Score and bake if you feel it is ready
6-7 pm	
7-8 pm	
8-9 pm	

top priorities

- Double refresh starter
- A higher DDT - 28C
- Gentle Bassinage & Shaping
- Fold early in Bulk

Stay connected to your dough

Observations of the dough

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Stay connected to your dough. Don't rush it. Smell, touch, taste and watch. The fact that you notes make 2 loaves means that you can push one more and see if this makes a difference.

Ambient Boule Task Sheet 20%

A1. Bake with wholegrain roller milled 14% protein flour

A2. Bake with 20% stoneground organic wholegrain 11.5% protein

A3. Replace the wholegrain with 20% Spelt

A4. Replace the wholegrain with 20% Khorasan

A5. Replace the wholegrain with 20% Einkorn

A6. Replace the wholegrain with 20% Rye

A7. Replace the wholegrain with 20% botanical blend

A8. Using 20% Spelt - bake one loaf an hour earlier then the schedule

A9. Using 20% Spelt - bake one loaf an hour later than the schedule

A10. Refrigerate 1 loaf after shaping and bake the next day

A11. Score one Loaf with an X and the other with an O

A12. Leave one loaf out on the side overnight - to deliberately over proof

A13. Add your salt at the same time as the water - observe

A14. Increase the hydration of your dough by 30g water

A15. Increase the hydration of your dough by 50g water

A16. Add 100g of cooked porridge to your dough with the salt

A17. Add 100g dry seeds to your dough

A18. Add 200g soaked seeds to your dough

A19. Add 20g olive oil to your dough

A20. Replace 10% the salt in your dough with 3 tablespoons of miso

A21. Do not stretch and fold your dough - just mix well

A22. Stretch and fold 4 times

A23. Score one loaf with a # and the other with 3 overlapping C's

A24. Shape one loaf as you would a retarded - shape the other as an ambient stitch

A25. Make your boule
with a rye leaven -
observe

A26. Increase the
hydration of your dough
by 70g water

A27. Reduce the hydration by
100g of water and use 130g of
cooked carrots or pumpkin

A28. Add 150g of sprouted
grains to your dough with
the salt

A29. Add 20g of soaked
seaweed to your dough

A30. Shape one of your
breads into a batard -
bake as usual

A31. Shape one of your
breads into 2 x baguettes

A32. Roll your dough in
oats or sesame seeds before
putting in the bannetone

A33. Add 75g of garlic
ghee into the centre of
your bread as you shape

A34. Use coffee, tea or
beer instead of water to
make your bread

A35. Use one dough to make
into 3 x pizza dough. Cook
one, use the other the next
day and freeze the other

A36. Shape one loaf as
usual and make the other
into pizza

There are many more combinations - but the more you play the more you will learn ..

Make Notes

A series of horizontal dashed lines for writing notes.

Remember that you chat with me directly in the live sessions.

Vanessa