



- [Categories](#)
- [About](#)

Italian Bread



For the Dough

- 200 grams sourdough starter
- 326 grams all purpose flour
- 170 grams lukewarm water
- 2 tsp. instant yeast
- 1 3/4 tsp. kosher salt

For the Wash

- 1 egg yolk beaten
- 1 tablespoon water

Instructions

1. Combine all ingredients into a large bowl, mix with your hands to combine.
2. Once fully combined turn out unto lightly greased surface and kneed by hand for 10 minutes. Yes, you can do this in the stand mixer if you prefer, on speed 2 for 7 minutes, but I'd recommend sticking to hand kneading. You're looking for a smooth, slightly sticky dough.
3. Place in a lightly greased bowl, cover with greased cling wrap, and allow to rise in an unheated oven with a pan of boiled water for 45 minutes. Uncover and gently deflate the dough,

flip over, and allow to rise for another 45 minutes.

4. Remove the dough from the oven. Place parchment paper on a sheet pan. Turn the dough out onto the sheet pan and form into a loaf shape.
5. Grease a sheet of cling wrap and place gently over the dough, you want it to be able to rise without being encumbered. Place back in the oven and allow to rise for another 60 to 90 minutes or until very puffy.
6. Remove the pan from the oven and preheat it to 425 degrees.
7. Remove the cling wrap from the bread and create three diagonal slices across the top about 1/2 inch deep.
8. Beat together the egg yolk and the water for the wash. Brush onto the loaf gently.
9. Place the bread in the oven and spray the bottom of the oven with water. Close the oven door and allow to cook for 3 minutes. Open the oven and spray the bottom again.
10. Cook for 22 to 32 more minutes. The longer you cook it the crunchier it'll be.

For the Alternatives

This recipe is an amazing "do it all". Here are some alternative suggestions:

1. Instead of using the yolk of the egg for the wash use the white, this will get you a paler crust for things like hoagie rolls.



2. Speaking of hoagie rolls, there's lots of alternatives to the 1 loaf yield on this. Separate it out into two smaller loaves, create 4 hoagie rolls, or roll into 6 dinner roll / hamburger buns. You can also braid this dough very easily.



3. If you're going to try it for hamburger buns or sandwich rolls make sure to cook it for less time, around 20 to 25 minutes so the crust stays soft.
4. Like toppings? Go ahead and add them during the egg wash phase. Sesame seeds, sea salt, pepper, herbs, you name it.



Original Author: [King Arthur Flour](#)

- Prep: 15 min

- Inactive: 3 hr
- Cook: 35 min

1 large loaf

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