

## DAMPER IN OVEN OR WEBBER (Method from "King Brown's" book)

PREPARE WEBBER or Oven to get to cooking temperature

- Webber
  - Use "Indirect Cooking" ....open grill plates, Convection Tray, Trivet, Pizza Stone with 3 mm of flour
  - Start with gas on high - for about 10 minutes
- Oven
  - Pizza Stone with 3 mm of flour
  - Pre heat to 180 C

DOUGH INGREDIENTS etc.

- 3 or 4 cups of SR Flour (cooking with SR Flour should increase size of loaf by at least 50%)
- ½ teaspoon salt
- 1 tablespoon Icing Sugar
- 1 ½ Cups water
- 1 dessert spoon Bicarbonate of Soda (optional)
- Mix 1 egg with a small amount of milk
- 2 metal skewers
- Meat thermometer

MAKING DOUGH – method to maximise the amount of rise

- Mix Dry ingredients thoroughly in a bowl
- Add small amounts of water .. alternating with
- Mixing batter with a butter knife .. slicing in a circular motion to mix
- Don't use hands (as this will reduce the amount of trapped air)
- The dough will begin to form clumps
- As you keep adding small amounts of water, the clumps begin to join
- Keep cutting it in with a circular motion until there is one dough ball and no dry flour
- Stop mixing at this point
- Gently form dough into desired shape and place on hot pizza stone
- Insert 2 metal skewers horizontally through the dough to transfer heat to the middle
- Use a knife to make 2 cuts across the top
- Brush the complete top with a mix of egg and milk

BAKING in WEBBER

- Check the flour on the pizza board - it should be a light tan colour
- Place the dough on the floured pizza stone
- Set the Webber cooking level to medium
- Cook for 35 to 45 minutes
- Use an ovenproof probe thermometer to ensure temperature of the middle of the dough is 85-90 deg C
- Set cooking level to high to help browning of crust if necessary
- Cook for another 5-15 minutes
- Test using a wooden skewer

BAKING IN OVEN

- Before making dough, start oven using fan forced setting and 180 deg C
- After making dough ...
- Check the flour on the pizza board - it should be a light tan colour
- Place the dough on the floured pizza stone
- Use fan forced setting
- Set temperature to 180 Deg C
- Cook 35 - 45 minutes
- Use an ovenproof probe thermometer to ensure temperature of the middle of the dough is 90 deg C

## DAMPER IN OVEN OR WEBBER (Method from “King Brown’s” book)

- Increase temperature to 200 deg C to help browning of crust – if necessary
- Cook for another 15 minutes
- Test using a wooden skewer