

SOURDOUGH BREAD: WHAT YOU NEED



Making sourdough requires some special equipment to get the job done. Here's a list of the required tools. We've linked to the exact tools that we use, but you can use whatever suits you. Required tools for this sourdough bread recipe:

1. Large Dutch oven for baking the bread.
2. An active sourdough starter: here's how to make it in **How to Make Sourdough Starter** or buy one.
3. Plastic bag for proofing and reuse it every time you make bread.
4. 500 g oval banneton proofing basket where the dough has its final rest.
5. Kitchen scale for measuring.
6. Printable **Sourdough Bread Checklist**.
7. Parchment paper.
8. Bench scraper for shaping the dough.
9. Dough whisk for quickly and easily stirring the dough mixture (optional).
10. Lamé or sharp knife for scoring the bread.
11. Oven gloves for easily removing the bread from the oven (optional).