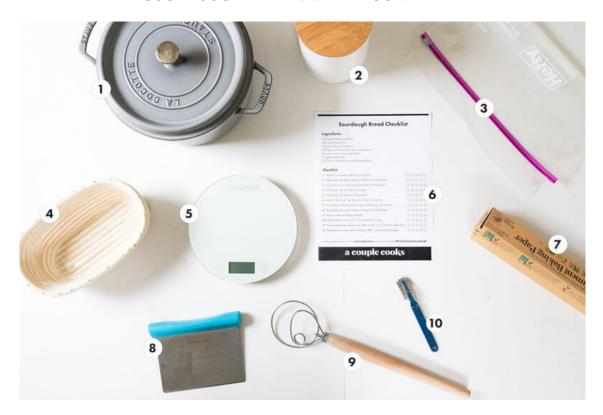
## SOURDOUGH BREAD: WHAT YOU NEED



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. Lame or sharp knife for scoring the bread.
- 11. Oven gloves for easily removing the bread from the oven (optional).