



## **IMPORTANT — Oblong Bread Cloche Care**

Your oblong bread Cloche should provide many years of excellent service by following these simple guidelines.

There are two primary ways to use your cloche:

- 1. The Cold Start Method** — Place your bread dough in a room temperature cloche, place the cloche in a cold oven and then heat the oven and cloche together. Alternately, you may place your room temperature cloche (with dough inside) into a preheated oven. In either case, do not exceed an oven temperature of 475° F.
- 2. The Preheated Method** — Preheat your cloche in the oven for about a half hour to 450-475°F, then place your dough in the heated cloche.

**We recommend the Preheated Method.** With this method, your bread will have better oven spring (more vigorous initial rise) and a shorter overall baking time. Also, with preheating, your bread dough will be less likely to stick to the clay. To prevent sticking altogether, apply a light coat of a high smoke point oil\* to the base before heating. You may also sprinkle a little flour in the bottom just prior to putting in the dough. Over time, your cloche will take on a nice patina and naturally release the dough easily by simply preheating first. No further oiling or flour dusting will be necessary.

\*High smoke point oils (soybean oil, safflower oil or avocado oil) won't smoke until about 500°F or higher.

The cold start method **requires** oiling the inside of the cloche bottom and then sprinkling lightly with flour. Alternately, you can use a piece of parchment paper on the bottom of the cloche base. Otherwise, the dough is prone to sticking badly to the cloche bottom if not preheated first.

With either method, stencil and/or score your dough after putting it in the cloche base and bake the dough covered for at least the first 15-20 minutes of the baking time to trap the steam from the baking dough. Then remove the lid to allow for enhanced browning and crisping of the crust. Adjust the timing of covering to suit your crust preferences. When the internal temperature of your loaf reaches about 200-210°F, your bread is done baking.

**Other important points:** Unlike some clay baker instructions, **do not soak** your cloche before use and **do not spritz** your dough with a water sprayer. There will be enough steam coming from the baking dough to provide for desirable crust development.

When removing the hot cloche from the oven after baking, place it on a stove top, cooling rack or folded towel rather than directly on a cold countertop. **Placing the hot cloche on a cold surface can cause thermal shock and crack your cloche.**

If cleaning is necessary, soak in warm water, use a brush and no soap. Let it air dry thoroughly before using again.

Please watch our clay baker instructional video at [breadtopia.com/clay-baker](http://breadtopia.com/clay-baker) — Your Friends at Breadtopia