

LA COURONNE LYONNAISE

(adapted from [Henri-Luc's blog](#))

530g bread flour

10g salt

160g sourdough starter at 100% hydration

300g water

rye flour for dusting

Mix sourdough starter in water and whisk to distribute well. Add bread flour and salt, incorporate either by hand or with a KitchenAid type mixer fitted with a hook dough for a few minutes. Proof at room temperature for 4 to 5 hours with folds at every 45 minutes.

Prepare your round banetton to proof a crown, by placing a small glass or plastic container in the center. Cover with a cloth and flour it lightly with rye flour.

Pre-shape the dough as a round ball. Allow it to relax for 15 minutes. Make a hole in the center (traditionally bakers use their elbow, do what you feel is right...). Enlarge the whole until you get to the size of your round banetton. Now grab some rye flour with your fingers and pinch a series of alternating straight lines on the surface. Pinch the dough well to make a super sharp line of dough raising up. Then flour the surface lightly again and invert the dough on the banetton. Side with the ridges should go down. Proof at room temperature for 2 hours. Place a parchment paper on top, invert the bread over it and slide into the hot oven right away.

Bake at 450F over a stone with steam for 20 minutes, then remove the steam (I used a large roasting pan inverted over the stone as a lid). Bake for 20 to 25 minutes longer. If the bread darkens too much cover it with foil. Internal temperature should be around 210F.

Cool completely before slicing.