



## RECIPE: OVERNIGHT GREAT WHITE

### Makes: 1 Loaf

**Note:** You'll need a 2lb loaf tin, and as the name suggests, you'll need to make the dough the day before baking

### Ingredients

340g Water (at room temperature)

12g Fresh Yeast or 7g Dried Fast Action Yeast (one sachet)

500g Strong White Bread Flour, plus extra for dusting

8g Salt

Oil or Butter, for greasing

### Method

#### Making the Dough

1. In a large mixing bowl weigh the water then stir in the yeast to dissolve.
2. Reset the scales to 0 and weigh the flour and salt directly into the bowl. Mix everything together with your dough scraper.
3. Tip the dough out onto a clean surface and knead well for 8 minutes - don't add any extra flour at this point, just keep scraping up the dough every once in a while if it's sticking (see Tip below).
4. Shape the dough into a ball and place it back in your mixing bowl. Cover with a clean cloth and leave to rest at room temperature for 90 minutes - 2 hours.

#### Pre-shaping

1. Lightly dust your work surface with flour. When the dough has risen nicely, turn it out so that it lands upside down, sticky side up. Use your fingertips to lightly flatten it out slightly.
2. Starting at the top of the dough (12 o'clock position), pinch the edge between your fingers and thumbs and stretch outwards (away from you) then fold it back over the dough towards the bottom (6 o'clock position) and press down. Rotate the dough slightly and continue to repeat the turns and folds, working around the dough to form a nice bouncy ball. All the seams and folds should end up on one side, with the underside smooth and tight.
3. Turn the dough back over, smooth side up, dust lightly with flour and return to the bowl. Cover with a clean cloth and leave to rest for 15 minutes.

#### Shaping

1. Lightly grease your 2lb loaf tin with oil or butter.

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2. The ball of dough should have relaxed and spread slightly. Lightly flour the work surface again and ease out the dough with your dough scraper, again so it lands upside down.
3. Press quite firmly all over with your fingertips or knuckles to create a flat circle. Stretch out the left-hand side slightly then fold over the dough at an angle. Repeat with the other side to create a capital A shape (narrower at the top, wider at the bottom).
4. Fold over the top edge and press down gently, then continue rolling downwards towards the bottom, pressing gently after each roll, to create a tight Swiss roll shape. Pinch the seam to stick in place.
5. Place in your loaf tin with the seam side down then put the tin, uncovered, in the fridge.

#### Final Proof

1. How long you leave your dough to prove is up to you and might be a bit of trial and error (see Tips below). I tend to leave it in the fridge for 14-16 hours, then if it's not looking puffy and risen, I leave it out at room temperature for a bit longer before baking to give it a boost.

#### Baking

1. Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 and place a deep roasting tin in the bottom.
2. Just before baking, boil the kettle.
3. When the dough is ready, put the tin in the oven, pour a few centimeters of hot water from the kettle into the tin at the bottom and quickly close the door to trap steam.
4. Bake for 40 minutes to get a good colour on the top crust. Pop it out of the tin and check the bottom - if it seems a bit soft, put the loaf (without the tin) back in the oven for a further 5-10 minutes to crisp up. Transfer to a wire rack to cool.

#### Tips from me...

A few videos you might find helpful:

- [Bread Tip #119: The Overnight Final Proof \(Yeasted Bread\)](#)
- [Bread Tip #131: Kneading Bread Dough in Real Time](#)
- [Bread Tip #57: What is a 2lb Loaf Tin?](#)
- [Bread Tip #122: How to Shape a Loaf for a Tin](#)

Baking for me needs to fit around my day-to-day life, and so this recipe was a bit of an accidental discovery after bringing dough home from several classes and not having time to bake it until the next day. As such it's not an exact method - proving in the fridge lets the dough puff up and develop slowly, but this can still be affected by the temperature of the dough when kneaded and the overall temperature of the fridge. You'll still end up with a delicious loaf of bread whatever, but you may need to take a few tries to work out what timings work best for you.

Still think your dough needs a BOOST? Pop it on the counter and let it finish proving while you preheat the oven before baking.

I always have a baking stone in the oven which helps bake the bottom of the loaf for a lovely crust, but if you don't have one, just follow the steps above to bake the bread out of the tin for a bit extra at the end.

I find weighing out liquids in grams WAY more accurate than measuring in volume. To do it, just place an empty jug onto your scales, make sure it is set to zero, and pour in the amount you need.

Dough scrapers are my go-to most useful piece of bread making kit. I use them for mixing the dough, cutting it, scraping out bowls, cleaning the table, LITERALLY everything. If you don't have one yet you can get yours at [bakewithjack.co.uk/shop](http://bakewithjack.co.uk/shop)