

SOURDOUGH FRENCH BREAD

3 cups lukewarm water
1 Tbsp. sugar
2 cups sourdough starter (from scratch or from package, follow directions)
2 Tbsp. Saf Yeast
1/3 cup oil
1 Tbsp. Dough Enhancer
10 cups all-purpose or unbleached bread flour
cornmeal

In a Bosch bowl equipped with the dough hook, place water, sugar, starter, oil, half the flour, the yeast, salt and dough enhancer on top. Start on speed one for 20 seconds, (if you are using a Universal Plus, turn up to speed 2 with adding rest of flour) and then add remaining flour until the bowl comes completely clean. Let knead until the bowl becomes completely clean. This is a very stiff dough--so stay right there with your machine in case it works off the splash ring. Let it knead 5 min. to develop the gluten. Oil your hands and the counter and remove the dough. Divide into 4 parts. On a breadboard, roll out each piece with a rolling pin into a rectangle. Beginning at one corner, roll across the rectangle diagonally to shape a cigar shape loaf. Pinch edge and ends together. Place seam side down on a large baking sheet with cornmeal sprinkled on it, with 2 loaves per sheet. Cut 4 slits 1/4 " deep diagonally across the dough. Cover and let rise until more than double. Brush with beaten egg white whipped with 1 Tbsp. water. Bake for 20 min. at 350 degrees F. until golden brown. Remove from oven and pans and let cool on a rack.