

## Recommended Equipment List

Before you begin our Lazy Sourdough Bakery course, there are a few pieces of equipment that I would suggest you have. It will just make your bread-making more enjoyable and a whole lot easier. The tools I think are essential are marked in red.

Drop Scale [bit.ly/getdropscale](http://bit.ly/getdropscale)

You can use your Thermomix scale for weighing but I do recommend a more accurate option if you are going to be seriously making sourdough a lot. It is pretty hard to weigh salt accurately in your Thermomix.

Straight sided jar

You can use glass or plastic. It should have a lid. This is how you will make, store and feed your starter. You probably need more than one.

**Spatula** [bit.ly/oohlahlah](http://bit.ly/oohlahlah)

I have stayed away from insisting on a scraper, though it wouldn't hurt. I find my silicone spatula is amazing, I use them constantly for everything and they are just perfect for bread making of all sorts! So although I have a scraper, I barely use it.

Scraper

Entirely optional. Used for the very busy bread maker, who will need to clean the bench and keep a lot of dough moving without sticking.

Banneton (Proofing basket) or large open bowl

You can use a banneton or proofing basket if you have one. However a double lined mixing bowl that has a wide mouth is going to do the trick for the Lazy Sourdough course!

**Linen tea towels**

These are what you will line your bowl with if you don't have a proofing basket. It is best to use linen. Get a few! You can also use these to cover your dough whilst proving.

Disposable shower caps

I keep every shower cap I can get my hands on when staying in hotels and this stash is what I use a few times over for each cap to cover my bread when proving. They stretch to all shapes and seal the dough really well. (Hopefully travelling is in our future again!) You can source these at Kmart as well. Of course you can use a cloth, beeswax wraps or cling wrap.

**Lame or good scissors**

These are to slash or cut the top of your risen dough before baking. You need to do this on every loaf so that the steam can escape as the dough hits the hot oven. If you don't cut the dough, you will find it will leave you with a misshapen and not very pretty loaf as the steam will find the weakest part of the bread and come out whether you like it or not!

[Breadmat bit.ly/favebreadmat](https://bit.ly/favebreadmat)

If you don't already have 5 of these, rush over. They are literally the second most used tool in my kitchen after the Thermomix. I use them daily for so many things, and they are essential for this course!

**Dutch Oven with a lid** or other deep casserole dish with a lid

You don't HAVE to use a Dutch oven but I highly recommend it. Especially a cast iron if possible. It will help you get a much hotter environment than most ovens can usually offer. The advantage of the lid is that you can 'steam' the loaf in the first part of the cooking before eventually removing the lid to get dry heat to create the colour on the crust which is a big part of the taste with a sourdough loaf.

Water spray bottle

Just a cheapie from Bunnings will do the trick. Make sure it is in your bread supplies cupboard and not used for any other purpose.