The Essential Tools of the Trade

Scale- preferably a gram scale, but a common spring scale will do

Cups- for measuring liquids

Measuring Spoons- if you don’t have a gram scale, small amounts of dry ingredients are easier to measure in volume

Scoops- not necessary but makes measuring easier

Mixer- Kitchenaid or equivalent. You need a powerful motor to mix bread dough. Dough hook should be spiral shaped.

Large bowls- for fermenting the dough, starter, etc. If mixing by hand, a large heavy-duty bowl is preferable.

Thermometer- the instant reading type analogue or digital.

Bench Knife- indispensable! The perfect tool for dividing dough, scraping surfaces, even measuring flour into the scale.

Bench- it has to withstand the force of kneading and be high enough to be comfortable, and be seamless and easy to clean.

Baskets or Couche- the baskets should be big enough to accommodate the proofed loaves, the couche should be of linen, but cotton duck (such as a tea towel) is also fine

Razor Blade or Lame- for scoring loaves

Peel- for moving the loaves to the oven

Baking Stone- necessary for getting a good crust

Cast Iron Frying Pan- for creating steam in the oven

Spritzer- for creating steam in the oven

Cooling Rack- wire so that air can flow around the loaf

Bread Knife- a very sharp large knife or sharp serrated knife. For making your experience joyous.